

## CHEESE & WINE NIGHT

2 courses **£21.95** 3 courses **£25.95**

**Thursday 29th February**

### APPETISER

#### Warm Sourdough Baguette

With whipped Marmite butter 577kcal

Sea salt option also available 220kcal

### STARTER

#### Twice Baked Cheese Soufflé **N**

With a matured comté cheese sauce, pickled walnuts and caramelised apple and onion chutney 545kcal

#### Cave Aged Cantorel Roquefort **V** **+**

With tomatoes, fresh basil, sourdough croutons and a shallot dressing 341kcal

#### Whipped Chevre Goats Cheese Mousse **V** **GF** **N**

With caramelised figs, fresh chicory and citrus salad and toasted hazelnuts 324kcal

PAIRED WITH OUR CUVÉE XXII LE ROSÉ **£18**

### MAINS

#### Pan Fried Chicken Breast "Cordon Bleu"

With a leek and grana Padano Fondue, crispy prosciutto, white wine sauce and a herb Pangrattato 1134kcal

#### Seafood Thermidor

With a green herb and Saint Mont crust with wilted spinach and fresh lemon 599kcal

PAIRED WITH PETIT CHENIN BLANC **£18**

#### Beef Medallions **GF**

With potato pave, sauteed spinach, crispy shallot rings and a Roquefort cream sauce 839kcal

#### Warm Tart of Caramelised Onions & Normandy Camembert **V**

With a new potato and herb salad and garlic aioli 1009kcal

PAIRED WITH CÔTES DU VENTOUX **£18**

### DESSERT

#### Burnt Basque Cheesecake **V**

With winter berry compote 400kcal

PAIRED WITH MUSCAT DE MINERVOIS DOMAINE BARRUBIO **£18**



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. **GF** Suitable for a gluten-free diet. **+** Dishes can be made with non-gluten containing ingredients. **V** Suitable for vegetarians. **GF** Suitable for vegans. **N** Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

**There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**