

Dîner et vin

Two or three course dinner with wine
£22.95 / £27.95

January – March 2018

On the first and third Wednesday* of every month, we invite you to enjoy a two or three course set dinner menu with a difference.

Wednesday 10th January 2018

STARTER

Grilled Portobello mushroom and goats' cheese wrapped in Bayonne ham, served with green herb and caper dressing and crouton ☉

Carignan, Vieilles Vignes Les Archères, IGP Pays de l'Hérault, 2015 12.5%

– or –

Home-made chicken liver parfait with sourdough toast and red onion confiture ☉

Grenache/Syrah, Château du Donjon Grande Tradition, Minervois AOC, 2014 14%

MAIN

Scottish pasture-fed 21 day-aged rump steak served with roasted garlic and parsley butter, dressed leaves and pommes frites ☉

Malbec, Château Bovila, Cahors AOC, 2014 12%

– or –

'Les Landes' duck leg confit with a cassoulet of Toulouse sausage, smoked bacon, flageolet beans and plum tomatoes

Côtes du Ventoux, Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC, 2015 13%

DESSERT

Sticky toffee pudding served with vanilla ice cream 🍷☉

Moëlleux Château Lauerie, Côtes de Montravel, Vignoble Dubard, 2012 12.5%

– or –

Our typical rustic French cheese board ☉

Quinta Do Crasto, Vintage Port, Duoro, Portugal, 2010 20%

Wednesday 7th February 2018

STARTER

Lightly spiced crispy fried squid with roasted garlic mayonnaise ☉

Picpoul/Sauvignon Blanc, Domaine de Belle Mare, IGP Pays de l'Hérault, 2015 12.5%

– or –

Ricotta and truffle ravioli in a light cream sauce with garlic 🍷

Sancerre AOC, Domaine Franck Millet, Loire Valley, 2016 12.5%

MAIN

Slow-cooked marinated medallions of pork with honey, Pommery mustard, Morteau sausage, caramelised apples and beurre blanc

Viognier, Leduc, IGP Pays d'Oc, Languedoc Roussillon, 2016 12.5%

– or –

Scottish pasture-fed 21 day-aged rump steak served with green peppercorn and brandy sauce, dressed leaves and pommes frites ☉

Corbières, Syrah/Carignan, Château du Vieux Parc l'Heritage, 2015 13.5%

DESSERT

Warm baked pear and raspberry frangipane with crème fraîche and toasted pistachios 🍷

Moëlleux Château Lauerie, Côtes de Montravel, Vignoble Dubard, 2012 12.5%

– or –

Our typical rustic French cheese board ☉

Quinta Do Crasto, Vintage Port, Duoro, Portugal, 2010 20%

Wednesday 7th March 2018

STARTER

Toasted brioche with fricassée of mushrooms with (or without 🍷) Alsace bacon ☉

Pinot Noir, Les Mougeottes, IGP Pays d'Oc, 2016 13.5%

– or –

Baked goats' cheese with toasted walnuts, marinated beetroot, chicory, watercress and grain mustard dressing 🍷☉

Sauvignon Blanc, Longue Roche, IGP Côtes de Gascogne, 2016 11.5%

MAIN

Overnight slow-roasted shoulder of lamb with minted pea purée and Roquefort butter ☉

Malbec, Château Bovila, Cahors AOC, 2014 12%

– or –

Slow-cooked beef with red wine, leeks and Violette de Brive mustard ☉

Côtes du Ventoux, Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC, 2016 12.5%

DESSERT

Apple and rhubarb baked almond crumble served with vanilla ice cream 🍷

Moëlleux Château Lauerie, Côtes de Montravel, Vignoble Dubard, 2012 12.5%

– or –

Our typical rustic French cheese board ☉

Quinta Do Crasto, Vintage Port, Duoro, Portugal, 2010 20%

Wednesday 24th January 2018

STARTER

Home-made rabbit, chicken and pork terrine with pistachios and tarragon, served with cornichons and sourdough toast ☉

Chinon AOC, Tradition, Pierre Sourdis, Loire Valley, 2014 12.5%

– or –

Rope-grown mussels steamed with shallots, thyme, white wine and a splash of cream ☉

Sauvignon Blanc, Longue Roche, IGP Côtes de Gascogne, 2015 11.5%

MAIN

Navarin of lamb with leeks, roasted root vegetables, baby onions and rosemary in a red wine jus ☉

Bordeaux, Château des Gravières, Collection Prestige, Graves AOC, 2015 13%

– or –

Slow-braised beef with shallots, red wine, mushrooms and bacon ☉

Cabernet Sauvignon/Merlot/Grenache, Les Granges de Felines, IGP Pays d'Oc, 2014 13%

DESSERT

Vanilla crème brûlée 🍷☉

Moëlleux Château Lauerie, Côtes de Montravel, Vignoble Dubard, 2012 12.5%

– or –

Our typical rustic French cheese board ☉

Quinta Do Crasto, Vintage Port, Duoro, Portugal, 2010 20%

Wednesday 21st February 2018

STARTER

Smoked salmon with a traditional mayonnaise of chopped eggs, capers, cornichons and herbs ☉

Riesling, Trimbach, Alsace AOC, 2014 12.5%

– or –

Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast ☉

Minervois AOC, Château du Donjon, 2015 14%

MAIN

Pan-fried chicken breast in a classic chasseur sauce of red wine, mushroom and concassé tomato ☉

Pinot Noir, Les Mougeottes, IGP Pays d'Oc, 2016 13.5%

– or –

Pan-seared Scottish pasture-fed 21 day-aged bavette steak with roasted garlic and parsley butter, dressed leaves and pommes frites ☉

Cabernet Sauvignon/Merlot, Les Granges de Felines, IGP Pays d'Oc, 2016 14%

DESSERT

Traditional French crêpes with mixed berry compôte and vanilla ice cream 🍷

Moëlleux Château Lauerie, Côtes de Montravel, Vignoble Dubard, 2012 12.5%

– or –

Our typical rustic French cheese board ☉

Quinta Do Crasto, Vintage Port, Duoro, Portugal, 2010 20%

Wednesday 21st March 2018

STARTER

Rope-grown mussels steamed with shallots, thyme, white wine and a splash of cream ☉

Sauvignon Blanc, Longue Roche, IGP Côtes de Gascogne, 2015 11.5%

– or –

Chicken liver parfait with sourdough toast and red onion confiture ☉

Minervois AOC, Château du Donjon, 2015 14%

MAIN

Scottish pasture-fed 21 day-aged rump steak served with green peppercorn and brandy sauce, dressed leaves and pommes frites ☉

Corbières, Syrah/Carignan, Château du Vieux Parc l'Heritage, 2015 13.5%

– or –

Baked fillet of cod with garlic and parsley butter, French green beans and sun-blushed tomatoes ☉

Muscadet de Sèvre et Maine Sur Lie, Château de Poyet, AOC, 2014 12%

DESSERT

Chocolate brownie with warm pouring chocolate sauce, crushed pistachios and vanilla ice cream 🍷

Moëlleux Château Lauerie, Côtes de Montravel, Vignoble Dubard, 2012 12.5%

– or –

Our typical rustic French cheese board ☉

Quinta Do Crasto, Vintage Port, Duoro, Portugal, 2010 20%

🍷 These dishes are suitable for vegetarians.

☉ These dishes are suitable for a gluten-free diet. These dishes are suitable for a gluten-free diet. Please advise your server.

☉ These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

*Subject to Bank Holidays and Special Events. Please see date of menu for confirmation. ** Wine measures 125ml except Moëlleux Château Lauerie 100ml and Quinta Do Crasto Vintage Port 50ml. Vintages may change without prior notice. Main courses are served with a selection of fresh seasonal vegetables unless otherwise stated. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of eight or more.