Dinner with wine

Two courses £22.95 or Three courses £27.95

EACH COURSE SERVED WITH WINE

Wednesday 15th August 2018

Chocolate brownie with warm pouring chocolate sauce and vanilla ice cream •

— DESSERT —

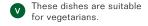
Roasted cod with a slow cooked chorizo, parsley and tomato sauce @ Muscadet de Sèvre et Maine Sur Lie, Château de Poyet, AOC, 2016 12.5%

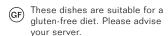
Moëlleux Château Laulerie, Côtes de Montravel, Vignoble Dubard, 2016 11.5%

– or –

Our typical rustic French cheese board *

Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%





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.