

Gastronomic Evenings

Six course set
dinner only **£23.95**

Tuesday 14th August 2018

1

Soupe du jour [⊛]

Freshly made soup of the day

2

Fritôt de Brie [✓]

Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and a lightly spiced pear chutney

— YOUR CHOICE OF MAIN —

3

Bœuf bourguignon maison ^{GF}

Our classic recipe of braised beef with shallots,
red wine, mushrooms and bacon

– or –

Saumon Basque ^{GF}

Classic Basque dish of pan-fried fillet of salmon
with piperade of grilled mixed peppers, black olives
and a green herb dressing

4

Méli mélo de fraises et meringue ^{GF}

Strawberry ice cream with fresh strawberries,
crushed meringue, marshmallows, pistachios,
strawberry coulis and crème Chantilly

5

Plateau de fromages [⊛]

Our typical rustic French cheese board

6

Café et chocolat

Freshly brewed coffee and chocolate

[✓] These dishes are suitable
for vegetarians.

^{GF} 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.

Main courses are served with a selection of fresh seasonal vegetables unless otherwise stated. A full vegetarian menu is available upon request. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. 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.