

Gastronomic Evenings

Six course set
dinner only **£23.95**

Tuesday 28th August 2018

1

Soupe du jour [⊛]

Freshly made soup of the day

2

Salade de bœuf

Vietnamese crispy beef salad with soy, chilli,
ginger, coriander and sesame seeds

— YOUR CHOICE OF MAIN —

3

Médallions de porc

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

– or –

Confit de canard ^{GF}

Duck leg confit with Provençal vegetables and red wine jus

4

Crème brûlée ^V ^{GF}

Vanilla crème brûlée

5

Plateau de fromages [⊛]

Our typical rustic French cheese board

6

Café et chocolat

Freshly brewed coffee and chocolate

^V 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.