

Soirée gastronomique

Six course set dinner
only £23.95

February – March 2018

On the second and fourth Tuesday* of every month
we invite you to our Soirée gastronomique.

Tuesday 13th February 2018

Soupe du jour ^{GF}
Freshly made soup of the day

Pâté au maquereau ^{*}
Smoked, sustainable mackerel pâté
with crème fraîche, lemon and paprika

Bœuf à la Violette de Brive ^{GF}
Slow-cooked beef with red wine,
leeks and Violette de Brive mustard
– or –

Loup de mer ^{GF}
Sea bass with sautéed green beans,
sun-blushed tomatoes, basil and a caper
and herb dressing

Crêpes ^V
Traditional French crêpes with lemon and sugar,
served with vanilla ice cream

Plateau de fromages ^{*}
Our typical rustic French cheese board

Café et chocolat
Freshly brewed coffee and chocolate

Tuesday 27th February 2018

Soupe du jour ^{GF}
Freshly made soup of the day

Parfait au foie de volaille ^{*}
Chicken liver parfait with sourdough toast
and red onion confiture

Bœuf bourguignon ^{GF}
Slow-braised beef with shallots,
red wine, mushrooms and bacon
– or –

Epaule d'agneau à la Marocaine
Moroccan spiced slow-cooked shoulder of lamb
with pearl cous cous, Harissa, toasted pine nuts,
dried apricots and mint yogurt dressing

Délice au chocolat ^V
Chocolate brownie with warm pouring
chocolate sauce and salted caramel ice cream

Plateau de fromages ^{*}
Our typical rustic French cheese board

Café et chocolat
Freshly brewed coffee and chocolate

Tuesday 13th March 2018

Soupe du jour ^{GF}
Freshly made soup of the day

Brie d'Auvergne ^{V*}
Mild, creamy baked brie from Auvergne
with rosemary, served with lightly spiced pear
chutney and sourdough toast

Médallions de porc
Slow-cooked marinated medallions of pork
with honey, Pommery mustard, Morteau sausage,
caramelised apples and beurre blanc
– or –

Pavé de steak ^{GF}
Pan-fried Scottish pasture-fed 21 day-aged
7oz rump steak with Béarnaise sauce

Frangipane ^V
Warm baked pear and raspberry frangipane
with vanilla crème fraîche and toasted pistachios

Plateau de fromages ^{*}
Our typical rustic French cheese board

Café et chocolat
Freshly brewed coffee and chocolate

Tuesday 27th March 2018

Soupe du jour ^{GF}
Freshly made soup of the day

Brioche et champignons ^{*}
Toasted brioche with fricassée of mushrooms
with (or without ^V) Alsace bacon

Médallions de bœuf ^{GF}
Roasted medallions of Scottish pasture-fed
21 day-aged rump steak (served pink) with green
herb and roasted garlic butter
– or –

Poulet aux lentilles ^{GF}
Pan-fried chicken breast with puy lentils
and bacon, roasted garlic and rosemary
in a light cream sauce

Crème brûlée ^{V*}
Vanilla crème brûlée

Plateau de fromages ^{*}
Our typical rustic French cheese board

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. 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. 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.