

# SOIRÉE GASTRONOMIQUE

Six course set dinner  
only £23.95

## Tuesday 14th January 2020

### Soup ☼

Freshly made soup of the day

### Lyonnaise salad

Poached egg in a crispy panko crust,  
Morteau sausage, dressed leaves, bacon and croûtons

### Beef medallions GF

Roasted medallions of Scottish pasture-fed  
21 day-aged rump steak (served pink)  
with green herb and roasted garlic butter

— or —

### Salmon GF

Pan-fried fillet of salmon with ratatouille,  
pesto and buttered new potatoes

### Chocolate brownie V N

With warm chocolate sauce and salted caramel ice cream

### Cheese board ☼

Our typical rustic French cheese board

### Coffee and chocolate

Freshly brewed coffee and chocolate

## Tuesday 28th January 2020

### Soup ☼

Freshly made soup of the day

### Smoked mackerel pâté ☼

Lightly smoked with crème fraîche,  
lemon and paprika with toasted sourdough

### Confit duck leg GF

With white bean and ham hock cassoulet,  
green beans and lightly spiced red wine jus

— or —

### Steak Diane

Scottish pasture-fed 21 day-aged  
bavette steak with a classic mushroom,  
mustard, brandy and cream sauce

### Sticky toffee pudding V

With vanilla ice cream

### Cheese board ☼

Our typical rustic French cheese board

### Coffee and chocolate

Freshly brewed coffee and chocolate

## Tuesday 11th February 2020

### Soup ☼

Freshly made soup of the day

### Calamari GF

Lightly spiced crispy fried squid with garlic aioli

### Steak au Poivre GF

Pan-fried Scottish pasture-fed 21 day-aged rump  
medallions with a peppercorn and brandy sauce,  
dauphinoise potatoes and green beans

— or —

### Sea bass GF

Pan-fried sea bass fillets on creamed spinach  
with a shellfish bisque

### Crème brûlée V GF

Our signature dessert – a French classic.  
Vanilla crème brûlée freshly made  
by our chefs every day

### Cheese board ☼

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### Coffee and chocolate

Freshly brewed coffee and chocolate

## Tuesday 25th February 2020

### Soup ☼

Freshly made soup of the day

### Ham hock

Shredded smoked ham hock with capers, crème fraîche and herbs.  
Served with toasted sourdough and dressed leaves

### Steak-frites GF

Pan-seared minute steak (bavette cut, served pink)  
served with roasted garlic and parsley butter

— or —

### Cod beurre blanc GF

Roasted cod fillet wrapped in cured ham  
with creamed spinach and a herb beurre blanc

### Mixed berry crêpe V

A traditional French crêpe with  
a berry compôte and vanilla ice cream

### Cheese board ☼

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### Coffee and chocolate

Freshly brewed coffee and chocolate

## Tuesday 10th March 2020

### Soup ☼

Freshly made soup of the day

### Chicken liver parfait ☼

With grilled artisan bread and red onion confiture

### Bœuf bourguignon GF

Our signature dish of marinated diced beef is slowly  
braised with red wine, shallots, mushrooms and bacon,  
served with pomme purée and honey-roasted carrots

— or —

### Chicken chasseur GF

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

### Eton mess V GF N

Strawberry and vanilla ice cream with  
a mixed berry compôte, crushed meringue,  
pistachios and crème Chantilly

### Cheese board ☼

Our typical rustic French cheese board

### Coffee and chocolate

Freshly brewed coffee and chocolate

## Tuesday 24th March 2020

### Soup ☼

Freshly made soup of the day

### Fritôt de Brie V

Deep-fried Brie in a crisp rosemary crumb,  
with dressed leaves and plum chutney

### Steak au Poivre GF

Pan-fried Scottish pasture-fed 21 day-aged rump  
medallions with a peppercorn and brandy sauce,  
dauphinoise potatoes and green beans

— or —

### Honey-glazed pork medallions

With braised puy lentils, root vegetables  
and crushed crackling

### Tarte au citron V GF

Caramelised lemon tart served simply with crème Chantilly

### Cheese board ☼

Our typical rustic French cheese board

### Coffee and chocolate

Freshly brewed coffee and chocolate

These dishes: V are suitable for vegetarians GF are suitable for a gluten-free diet, please advise your server ☼ can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option N contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Some dishes may contain bones.

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.