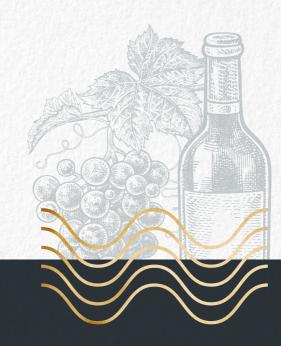
BEAUJOLAIS NOUVEAU DAY





Starter

Terrine de Jambon Persillé

Quali scotch egg, orange and stem ginger chutney, toasted sourdough (W,S,D,E,SD)

Beaujolais Salad

Roquefort cheese, Beaujolais poached pear, candied walnuts, chicory (V,D,C,WN,SD)

Main

Rump Steak

Slow cooked beef brisket croquette, potato galette, roasted winter vegetables, Beaujolais jus (W.S.D.E.SD)

Goat's Cheese

Provençale vegetables, pithivier, red pepper and basil sauce (V,D,W,E)

Dessert

Tarte Au Citron

Calvados crème (V,W,D,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens arean allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🔎 Plant-based, (V) Vegetarian