

Dinner

Served from 5pm til late

2 course early dinner deal £25*

5-6.30 Mon-Thurs | 5-6 Fri-Sun

Choose a starter with 🌟 & a main with 🌟

*Ribeye Steak has a £10 supplementary charge

Les Bouchées

🌟 LA SOUPE À L'ONION	8.5	SALMON GRAVADLAX	11.5
Served with gruyere cheese toasts		With Crème Fraîche and sourdough tartine	
WAGYU BEEF CARPACCIO GF	15	COURGETTES & ASPARAGUS FRITTERS VG	10.5
Succulent beef finely cut, with shiitake mushroom salad and grain mustard dressing.		With South East Asian dip and sweet basil	
🌟 SURPRISE CALAMARI DF	10.5	🌟 MOULES À LA BRETONNE GF	12.5
Our secret recipe - a must try!		Steamed mussels in white wine and cream, with shallots, garlic and a squeeze of lemon	
🌟 HAGGIS BALLS	10.5		
Deep fried in beer batter with neeps 'n' tatties & whisky jus			

Les Bouchées Doubles

🌟 SOUTH VIETNAMESE COCONUT CHICKEN CURRY GF, DF	25.5	OX CHEEKS A LA BORDELAISE GF	27.5
Served with fragrant jasmine rice		With chestnuts mushrooms, lardons and a mousseline mash	
🌟 FISH OF THE DAY	£	🌟 30 DAY AGED SCOTCH RIBEYE STEAK* GF	35.5
Chef's fish special, please ask your server for today's recipe		Chargrilled to your liking, served with pommes chateaux, greens, cognac peppercorn or red wine sauce	
LAMB SHOULDER CONFIT	25.5	🌟 WILD MUSHROOM RISOTTO MILLEFEUILLE V, GF*	23
Tagine style Lamb, with cinnamon, mint and dry fruit infused cous cous		With white wine, parmesan, and truffle oil	
NORTH SEA DARNE OF COD GF	27.5		
Baked, over risotto nero and lemon Persillade sauce			
LOIN OF VENISON GF	32.5		
fruit of the forest glaze, sweet potato puree and french beans			

food first, then morals

Les à Cotés

SAUTÉED COURGETTES & GREEN BEANS VG, GF, DF	5.9	SALADE VERTE VG, GF	4.9
PARMESAN & TRUFFLE OIL FRIES	6.5	POMMES CHATEAUX	5
VEGETABLE RATATOUILLE VG, GF, DF	6.5	SAFFRON & SULTANA COUSCOUS	5
TOMATO & MOZZARELLA SALADE GF	7.5	BREAD & BUTTER	1 / 2

Les Desserts

Please ask your server for today's selection of freshly made desserts	8.5
CHEESEBOARD	14.5

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