



Beaujolais Nouveau is always released in the third week of November, and is a unique easy drinking wine made by whole berry fermentation from Gamay grapes grown in just two Beaujolais appellations. On Tuesday 24th, Wednesday 25th and Thursday 26th November we will be serving a very special delicious traditional French menu including half a bottle of Beaujolais Nouveau, alongside our usual menu.

To Start...

French Onion Soup with Toasted Gruyere Crouton

Lyanaise Salad with Dijon Vinaigrette

To Follow...

Chargrilled Rump Steak, Shallot Butter, Gratin Dauphinoise

Rabbit Braised in Cider and Grain Mustard

To Finish...

Tarte Tatin with Vanilla Ice Cream

Selection of French Cheese