



BEAUJOLAIS NOUVEAU DAY

20TH NOVEMBER 2025

Traditionally marked each year on the third Thursday in November, Beaujolais Nouveau Day celebrates the uncorking of the new wine from the first harvest of grapes in the French region of Beaujolais.

LUNCH MENU

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Three courses £50 per person

Complimentary glass of Beaujolais Nouveau on arrival

TO NIBBLE

Artisan Bread

With garlic and herb butter (V,D,W,B)

STARTER

Duck Liver Parfait

Armagnac prunes, pickled apple, beurre noisette brioche (D,E,W,SD)

Grilled Mackerel

Sauce vierge, aioli (F,E,SD)

French Onion Soup

Sourdough, Gruyere cheese (V,W,B,D,SD)

MAINS

Steak Frites

8oz rump steak with Café de Paris butter, Steak on Six chips (D,SD)

Chicken Breast

Petits pois à la Française, black garlic, truffle potato, Madeira sauce (D,SD)

Wild Mushroom Pithivier

Pumpkin, spinach, Ffetys cheese, mustard seed cream sauce (V,D,E,W,SD,MU)

DESSERT

Mille-Feuille

Salted dark chocolate crèmeux, mousse, apple, vanilla (V,W,D,E,SD,S)

Grand Marnier Liqueur Crème Brulée

Chocolate and puffed grain, clementine, tarragon (V,W,B,D,E,SD,S)

Raspberry & Goat's Cheese Soufflé

Tonka bean ice cream (V,W,D,E,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 are an 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