

THE RED SETTER

The Setter Abroad Series | Classical French Tapas

£55 per person

ON ARRIVAL

Glass of Cremant Brut 12.5%

TAPAS

Chicken Liver Pate

traditional chicken liver pâté in shortcrust pastry with black truffle and Madeira sauce

Tartiflette (gf)

layers of potato, Reblochon cheese, crab, smoked lardons and cream, baked until golden

Hare au Vin

slow-braised hare with wild mushrooms, glazed carrots and a rich red wine sauce

Salmon in Sorrel

pan-seared salmon served with a classic sorrel cream sauce

Bouillabaisse (gf)

Provençal seafood stew with hake, mussels and clams in a saffron broth

Pot-au-Feu

slow-cooked beef, oxtail and seasonal vegetables in a rich beef broth, served with sourdough

Prepared entirely in house for this special evening, using fresh produce
and classical French technique throughout

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.

An optional 12.5% service charge will be added to your bill - all of which goes to our staff.

(V) vegetarian (VG) vegan