

Table d'Hote Menu

Soupe a l'oignon with a cheese crouton

Shetland smoked salmon & crayfish salad with lime & basil dressing

Grilled goats cheese with leaves, croutons, olive oil, garlic and basil

Chicken liver terrine wrapped in bacon with a red onion jam

Aberdeen Angus 8oz rump steak served with fries

To accompany your steak, choose from the following sauces:

- Cracked peppercorn & brandy gravy
- Bleu d'Auvergne cheese
- Mushroom cream sauce
- Garlic & parsley butter
- Mixed berries & port sauce
- Rosemary & garlic jus

Tartiflette, potato, onion & leek baked in white wine and cream topped with reblochon cheese, served with mixed leaf salad with a lime herb dressing

Grilled fillet of Scottish salmon served with basmati rice

To accompany your salmon, choose from the following sauces:

- Lemon, coriander and olive oil
- Pine kernel pesto
- Pancetta, white wine and cream

Crêpes

Le Sept crêpes are all made to order, with organic free range eggs and generously filled to choice & come with our own bechamel sauce, topped with Jarlsberg cheese, served with salad and fries.

Crêpe fillings:

Ham,

Mushroom,

Chicken & Broccoli,

Chilli con carne

Spinach & ricotta,

Smoked haddock chives & crayfish tails

Two courses £18.50

All our ingredients are fresh and of the highest quality. We take extra care to avoid genetically modified ingredients. Dishes may contain traces of nuts, please ask us about ingredients if you suffer from food allergies.

All prices are inclusive of V.A.T. American Express, Visa, Mastercard and Switch accepted.
10% optional service charge on tables of six or over
