VALENTINE'S DAY MENU

3 courses - £51

Entrées / Starters

Basket of freshly baked bread & butter on arrival

Soup of the day / Soupe du jour

Prawn & avocado cocktail with blood orange / Crevettes et avocat

Limoncello perfumed Marie-Rose, blood orange segments

Mussels Mariniere / Moules Marinière

fresh mussels cooked in white wine, shallot & garlic cream

Crab & lobster croquettes & Asian slaw / Croquettes de crabe et homard

dressed with ginger, lime, soy, sesame & spiced honey

Scallops & sweetcorn risotto / St-Jacques

creamed corn risotto, parmesan popcorn

Smooth duck foie gras & Armagnac pate / Pâté du chef

toasted brioche, sweet & salted hazelnuts, apple & pear chutney

Figs, grilled goat's cheese & Parma ham / Chevre et figues

warm glazed figs, quince & pear jam, spiced honey walnuts (available as vegetarian)

Celeriac & apple remoulade, smoked chicken & avocado / Remoulade

remoulade, smoked chicken & avocado mousse

Six Burgundy style snails / 6 Escargots Bourguignons

Stuffed with garlic & parsley butter & baked

Entremet / Intermezzo / Palate cleanser:

Vodka & lemon sgroppino or Raspberry & Vodka sgroppino (+9£ supplement)

Please inform us of any allergies or special dietary requirements,
our food is cooked to order & we can alter the recipe to accommodate most of them. However, dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.
a discretional optional 12% gratuity will be added to your bill

All our dishes are freshly cooked to order from fresh produce &
may take some time to prepare, we appreciate your patience

Les Plats / Mains

Duck breast, Morello cherries & Grand Marnier / Maigret de canard
Morello cherry, Grand Marniere & orange sauce

Venison steak, caramelized apples & Camembert / Steak de chevreuil
Flamed grilled rare, caramelized apples, creamy Camembert & Calvados sauce

Fillet steak "au poivre" / Filet de boeuf au poivre (+10£ supplement)
grilled, with cracked black pepper, green peppercorn & Brandy sauce, pommes allumettes garnish
*add Foie Gras +8 or Roquefort + 5

Ribeye steak & Porcine cream / Entrecote au cèpes
Porcine, Marsala & shallot creamy sauce

Chicken supreme roasted with truffle butter / Blanc de poulet
sauce Soubise & pine nuts

Lamb shank Bordelaise / Jarret d'agneau
slowly roasted & finished with red wine, rosemary, garlic & caramelized shallot jus

Grilled whole Dover sole / Sole grillée (+ 15£ supplement)
with homemade Tartare sauce & lemon

Cod, tiger prawn & pancetta cassoulet / Cassoulet du cabillaud
slowly cooked with shallots, butter beans, white wine & tomato concasse

Halibut supreme, petit pois & scallops / Flétan, petit pois et St Jacques
green pea & lemon veloute with scallops

Moules et frites / Mussels Mariniere & chips
fresh mussels in white wine, shallot & garlic cream

Wild mushroom & pine nut risotto or Vegetarian Chef's suggestion "du moment"
All served with Chef's selection of vegetables & pommes dauphinoise or chips (please specify)

Followed by our selection of desserts or cheese

a discretional 12% gratuity will be added to your bill