

# VALENTINE'S DAY MENU

3 courses - £49

Entrées / Starters

We will happily provide bread & butter on arrival, additional basket of bread - 4 £

Soup of the day / Soupe du jour

Salmon assiette: poached, smoked & caviar / Assiette du saumon  
poached salmon, watercress & lemon rillettes, smoked salmon, butter crouton, keta caviar & capers

Mussels Mariniere / Moules Marinière

fresh mussels cooked in white wine, shallot & garlic cream

Crab & lobster croquettes & Thai salad / Croquettes de crabe et homard

salad dressed with coconut, lime, chilli & peanuts

Scallops, butternut squash & hazelnuts / St-Jacques

butternut squash puree, crushed hazelnuts with honey & rosemary

Foie gras & Muscat crème brûlée / Crème brûlée de foie gras

toasted brioche, shallot, Muscat & orange marmalade

Smoked duck, poached pear & whipped Roquefort / Canard Roquefort

spiced red wine jelly (available as vegetarian)

Grilled goat's cheese & figs salad / Salade du chevre chaud

Raspberry, balsamic & mint vinaigrette

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

*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 discretionary 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

Venison steak, wild mushrooms & Roquefort / Steak de chevreuil

cooked rare, topped with Roquefort, wild mushroom & Madeira sauce

Lamb shank Bordelaise / Jarret d'agneau

slowly roasted & finished with red wine, rosemary, garlic & caramelized shallot jus

Fillet steak "au poivre" / Filet de boeuf au poivre (+7€ supplement)

grilled, with cracked black pepper, green peppercorn & Brandy sauce, pommes allumettes garnish

\*add Foie Gras +8 or Roquefort + 5

Duck breast, cranberries & Cassis / Maigret de canard

orange, cranberry & Cassis emulsion, spring onions

Ribeye steak Marchand du Vin / Entrecote Marchand du Vin

flame-grilled, red wine infused shallot, cracked pepper & thyme butter, red wine jus

Pork fillet stuffed with apples & walnuts / Pork, pommes et moutarde

stuffed with apples & walnuts, rolled in pancetta, three mustard & honey cream

Chicken supreme roasted with foie gras butter / Blanc de poulet

apricot & almond beurre blanc

Salmon & plaice paupiette / Saumon et plie

dill & capers beurre blanc

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

Butternut squash & sage ravioli 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



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