



St. Valentin 4 course menu and a glass of sparkling Saumur Rosé £34.95

Mini saucisses ou gousse d'ail rôti

Honey-roasted mini chorizos or whole roasted garlic bulb served with French baguette

Entrées

with freshly baked French bread and Lescure butter

Bisque de homard

Lobster and saffron soup with Parmesan flûte

Tarte tatin à la betterave

Tart tatin of roasted beetroot and thyme with crumbled goat's cheese and green herb and cider vinaigrette (v)

Confit au saumon

Confit of poached salmon wrapped in Scottish smoked salmon with a dressing of fennel, dill, cornichons and baby capers

Parfait de foie de volaille

Chicken liver parfait served with sourdough toast and red onion confiture

Plats

with fresh seasonal vegetables and gratin dauphinois

Poulet au Calvados

Pan-fried chicken breast with roasted apples, smoked bacon lardons, caramelised shallots and Calvados

Filet de loup de mer

Pan-fried fillet of sea bass with crayfish tails, steamed mussels, ratatouille, olive oil and lemon

Epaule d'agneau à la Marocaine

Moroccan spiced slow-cooked shoulder of lamb with toasted pine nuts, pearl couscous, mint, harissa and dried apricots

Champignon portobello au fromage de chèvre

Grilled Portobello and crumbed goat's cheese with wild mushrooms, roasted butternut squash risotto, baby spinach and toasted pine nuts (v)

Pavé de steak

Scottish pasture-fed 21 day-aged rump steak with white truffle and roasted garlic butter, dressed leaves and pommes frites only

Accompagnements

Our additional side dishes £3.25 each

Lemon roasted potatoes Rocket and Parmesan salad French beans with toasted almond flakes

Black pepper roasted cauliflower Roasted field mushrooms with garlic Pommes frites

Desserts et fromages

Crème brûlée

Baileys crème brûlée

Tarte au chocolat

Chocolate and raspberry tart with raspberry sorbet

Gâteau au caramel

Warm sticky toffee pudding with caramel ice cream

Tarte aux pommes

Baked apple tart with vanilla ice cream

Plateau de fromages

Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne
with biscuits, celery and red onion confiture

Please let a member of staff know of any of your dietary requirements to ensure we can meet them.

There is a 10% discretionary charge for tables of eight or more.

Please note that nuts and nut oils are used in our kitchens and some of our dishes may contain bones. All prices are inclusive of VAT.