

Valentine's Day Menu
14th & 15th February 2020
Sample menu

2 courses a £38.50

3 courses a £46.50

Les Entrées

La soupe de poisson
Beetroot, orange and goats cheese salad, candied walnuts
Roasted butternut and Jerusalem artichoke salad, feta
La tartiflette maison
Bayonne ham with root vegetable remoulade
Grilled octopus, romesco sauce, rocket
Gin cured salmon gravalax, smoked salmon mousse, mixed leaves
Crab and king prawn cocktail, avocado and grapefruit

Les Plats

All main courses are served with frites and salad
La cote de boeuf, sauce béarnaise (for 2 people - £6 supp)
Le plat du jour
Le poisson selon le marché
Grilled coquelet, butterbeans, tarragon and morel sauce
Melanzane parmigiana
Lozere leg of lamb, wild mushrooms, dauphinoise, madeira sauce (for 2 people - £6 supp)
Onglet steak, bone marrow, roasted shallot, red wine jus
Butter poached lobster, champagne risotto (£6 supp)

Les Desserts

La tarte du jour
Le dessert du jour
Chocolate fondant, caramel ice cream
Roasted red plums with orange and vanilla, ginger crème fraîche
Iced white chocolate parfait, pistachio and passion fruit coulis
Sorbet ou glacé
Les fromages (£3 supp)

12.5% optional service charge; 15% for parties of 8 and over.

*we cannot guarantee the total absence of any allergen
please speak to a member of staff if you suffer from any allergies

*To the best of our knowledge no gm foods are used

*All foods are prepared in an environment where nuts are present