

La Saint Valentin

£39

Velouté de Patate Douce et Châtaignes

sweet potato soup with a chestnut emulsion

Assiette d'Huîtres

fresh oysters served chilled with rock salt & shallot vinegar

Foie Gras Poêlé

pan-fried fois gras with toasted brioche and caramelised blood orange

St Jacques Sauce Corail

seared scallops on sweet potato & coriander blinis with a coral sauce and jambon de bayonne crisps

Risotto de Betterave (v)

red beetroot risotto with parmesan and root vegetable crisps



Filet de Sole Dieppoise

rolled fillet of lemon sole cooked in a Chardonnay, cream, mussel & mushroom sauce served with potato & carrot tournées

Chateaubriande a Partager

For-two-to-share

16oz filet of British steak with sauce Béarnaise, pommes pont neuf, portobello mushrooms and wilted spinach

Risotto de Crabe et Gambas

sautéed king prawns served on a crab, coconut & chilli risotto with fresh ginger

Noisette d'Agneau aux Herbes

lamb noisettes roasted with a rosemary crust and served with polenta & spinach fritters and a tomato garlic pan jus

Ravioli de Champignons Sauce à la Truffe (v)

home-made pasta parcels of wild mushroom and mascarpone with a truffle sauce and parmesan shavings

Roulade de Poulet Noir au Chèvre

black leg chicken roasted with a goats cheese & kale farce with gratin dauphinois and a thyme pan jus



Omelette Norvégienne

For-two-to-share

layers of passion fruit sorbet, vanilla ice cream and sponge baked in a meringue case

Crème Brûlées

vanilla, raspberry and mocha served with orange shortbread

Entremet Poire Chocolat

whole poached pear on a grand marnier-steeped genoise covered in a chocolate mousse and dark chocolate ganache

Tarte au Cassis

black currant tart with vanilla mascarpone

Assiette de Fromages

selection of French cheeses

served with bread, biscuits, celery, grapes and homemade chutney



Thé ou Café

with homemade chocolate truffles