



EARLY EVENING

APÉRITIF & AMUSES BOUCHES | MAIN | DESSERT £32

For early table seatings | orders from 5⁰⁰ to 5⁴⁵
no starters served, to ensure prompt service for Theatre goers

MAIN EVENING

APÉRITIF & AMUSES BOUCHES | STARTER | MAIN | DESSERT £39

For main evening table seatings | 6⁰⁰ onwards

MENU D'AMOUR



In case you are not familiar with French Living, everything here is home made, and made with love.
On Valentine's we like to spread the love even more, hence the dish titles 🍷

Bon Appétit!

APÉRITIF & AMUSES-BOUCHE

Kir Royal, Piperade Toast & Tapenade Toast included with the menu and served as a welcome drink & nibbles

PIPERADE TOAST

Slightly spicy Peppers & Onion sautéed with Piment d'Espelette chilli on toasted Sourdough bread

V GF

KIR ROYAL

French Sparkling wine with Blackcurrant Liqueur

TAPENADE TOAST

Provence Olive and Capers paste on toasted Sourdough bread

V GF

ENTRÉES - STARTERS

no starters served until 6⁰⁰ bookings, to ensure prompt service for Theatre goers

VELOUTÉ D'AMOUR

Creamy Sweet Potato and Coconut Milk Soup, mildly Spicy

V GF

BOUCHÉE D'AMOUR

Featherlight Pastry case with Fish and Mussel meat, Spinach and Mushroom Bechamel filling - Dressed Leaves

SALADE D'AMOUR

Fragrant & Herby Grilled Goat's cheese Toasts, Sundried Tomato, Provence Olives, Pine Kernels - dressed Leaves

V GF

MOUSSE D'AMOUR

Silky Soft Quenelles of Chicken Liver mousse - Mango & Peppers relish, Condiments & mixed Salad

GF GF

ESCARGOTS D'AMOUR

Piping hot Poëlon of Burgundy Snails [off the shell], with Garlic and Parsley butter

GF

PLATS - MAIN COURSES

POULET D'AMOUR

Tender Moist Chicken Breast with Guadeloupe style Ginger, Lime & Coriander sauce - Pommes Boulangères & Vegetable Garnish

GF GF

STEAK D'AMOUR

Juicy Rib Eye Beef steak with medallion of Lemon & Parsley butter - Pommes Boulangères & Vegetable Garnish

GF GF

FLAMICHE D'AMOUR

Delicate Pastry Tourte from Picardy with Leek, Mushroom & Chestnut - Pommes Vapeur & Vegetable Garnish

V GF

CANARD D'AMOUR

Patiently Confited Duck Leg with Green Peppercorns & Duck stock sauce - Pommes Boulangères & Vegetable Garnish

POISSON D'AMOUR

Cheeky Salmon & Cod duo with slightly spicy Lobster Bisque sauce - Pommes Vapeur & Vegetable Garnish

GF

DESSERTS

TARTE D'AMOUR

Sweet & Tangy Lemon, Lime & Basil Tartlet - Red Fruit coulis

V

CRÈME D'AMOUR

Our Signature Crème Brûlée with Bourbon Vanilla pod

V GF

CHOCOLAT D'AMOUR

Smooth and Airy Dark Chocolate Mousse

V GF

GATEAU D'AMOUR

Nutty Vegan Sponge Cake with Hazelnut - Fresh Fruit Salad with Vermouth Syrup and freshly chopped Mint

V GF

FROMAGES D'AMOUR

3 Farmhouse Unpasteurised French Cheeses served with Bread & mixed Salad leaves

V GF