

SAINT VALENTIN



14 FEVRIER 2020



A French government initiative since 2015, this logo is used to highlight dishes made on the premises from fresh ingredients. This was introduced to encourage and promote tradition & identity at a time of increased use of industrial products. This logo applies to all our dishes.



MAIN EVENING MENU



MAIN EVENING SEATINGS:
6⁰⁰ UNTIL 9⁴⁵



MENU ST VALENTIN

4 COURSE SET MENU 34.95



KIR ROYAL APÉRITIF

French sparkling wine with blackcurrant liqueur

AMUSES-BOUCHE

Saucisson | Provence Olives | Marinated calamari (from our French tapas menu) Gf

SOUPE AU PISTOU

Provence soup of mixed diced vegetables broth with virgin olive oil and basil Ve

PARFAIT AU FOIE DE VOLAILLE

Smooth chicken liver parfait - gherkins, caramelised shallot compote Gf

ESCARGOTS DE BOURGOGNE

6 Burgundy snails served off the shell in piping hot poêlon Gf

TARTELETTE PIPERADE ET CHÈVRE

Tartlet with peppers, onion, tomato and piment d'Espelette, topped with goat's cheese (or not if vegan) - mixed salad V pVe

MOUSSE DE POISSON SAUCE NANTUA ET CREVETTES

haddock mousse with slightly spicy lobster bisque sauce and shell-off prawns Gf

TOURTE AUX LÉGUMES DE SAISON

Fresh seasonal vegetables, chestnut mushrooms & Basmati rice wrapped in shortcrust pastry - mixed leaves & vegetable garnish Ve

FILET DE DAURADE - HOLLANDAISE AU HOMARD

Fillet of Mediterranean seabream with lobster Hollandaise sauce - basil rice & vegetable garnish Gf

CUISSE DE CANARD ROTIE A L'ORANGE

Roast leg of duck with orange sauce - gratin dauphinois & vegetable garnish

POULET AUX BAIES ROSES

Corn fed chicken breast with pink peppercorns sauce - gratin dauphinois & vegetable garnish pGf

ENTRECOTE SAUCE ECHALOTE & COGNAC

Rib eye steak with shallot & Cognac sauce - gratin dauphinois & vegetable garnish pGf

ASSIETTE DE 3 FROMAGES

Plate of 3 unpasteurised French cheeses Gf

CRÈME BRULÉE

Crème brûlée Gf V

GATEAU CHOCOLAT PRALINÉ

Chocolate & praliné cake - dark chocolate sauce Gf

GALETTE DES ROIS

puff pastry and frangipane cake with crème anglaise V

SALADE DE FRUITS

Fresh fruit salad with mango and passion fruit sorbet Gf Ve



Gf: gluten free

pGf: can be adjusted to gluten free on request

V: Vegetarian

Ve: Vegan

pVe: Vegan on request

10% discretionary service will appear on your bill