

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.



EARLY EVENING MENU



EARLY EVENING SEATINGS:
5⁰⁰ 5¹⁵ 5³⁰ 5⁴⁵



MENU ST VALENTIN

3 COURSE SET MENU..... 29.95



KIR ROYAL APÉRITIF

French sparkling wine with blackcurrant liqueur

AMUSES-BOUCHE

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

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 brulée

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

10% discretionary service will appear on your bill