

Valentine's menu

4 courses £45.00

Amuse Bouche

Creme de foie gras aux cerises

Foie gras cream with cherry syrup

Les Entrees

Croustillant de canard

Crispy duck confit roll with a bean sprout and spring onion salad

Pissaladiere de saumon et saumon fume

Salmon and smoked salmon tartlet with leeks and micro cress salad

Frito de legumes a la Provencale

Vegetables fritters with Provençal sauce

Risotto de fruits de mer safrane au coulis de homard

Seafood risotto with saffron and lobster sauce

Les Plats

Emince de boeuf au Parmentier de queue de boeuf sauce vin rouge

Beef strip with oxtail Parmentier red wine sauce and green beans

Agneau sauce porto a la Pierre

Rump of lamb with parsnip croquette, spinach, port and beetroot jus

Ravioli de champignons a la crème de Parmesan

Fresh mushroom ravioli with a Parmesan cream and pea mash

Meli melo de homard, fruits de mer et fletan

Lobster, seafood and halibut broth on a bed of sapphire salad, asparagus and mouli crisp

Les Desserts

Tarte tatin aux pommes et peches

Apple and peach tart Tatin with vanilla ice cream and apricot coulis

Panacotta de chocolat noir et framboise

Raspberry and dark chocolate Panacotta on a Grand Marnier shortbread

Parfait de mangue et banane

Mango and banana parfait with nougatine and coconut cream Chantilly

Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.

A discretionary service charge of 10% will be added to your bill.