



Valentine's menu 4 courses £55.00

Amuse-Bouche

Cream of Jerusalem artichoke, white truffle oil

Les Entrées

Crab and cod pancake, lobster bisque

Foie gras ballotine, chutney and toasted brioche

Poitou goat cheese and heritage beetroot salad (V)

Les Plats

Beef fillet Rossini pomme pont-neuf and root vegetables, red wine sauce

Seared sea bass fillet, beurre Nantais, garden vegetables and Avruga caviar

Wild mushrooms encase in puff pastry, Porcini cream sauce

Les Desserts

Chocolate fondant with orange sorbet

Raspberry mille-feuille and honey

Cheese selection and crackers

Coffee, tea and chocolate

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.