

VALENTINE'S MENU

4 COURSES | £65 pp

For a nice
French start

Glass of Crémant de Bourgogne, Bruno Danguin
+ £10

Glass of Champagne Grand Cru, Dominique Foureur
+ £14

AMUSE BOUCHE

HUITRES À PARTAGER

Oyster with ginger dressing

STARTERS

TARTARE DE BOEUF

Beef tartare with shoestring and Espelette
mayonnaise

ROULEAU DE SAUMON À LA BROUSSE CITRONÉE

Gravlax salmon roll with lemon-
infused brousse cheese

MAINS

(To share for two)

POULET AUX MORILLES ET VIN JAUNE

south-west chicken with morels, yellow
wine sauce, winter vegetables, and fresh
tagliatelle

FILET DE BARBUE ET BEURRE BLANC À L'ESTRAGON

Brill fillet with tarragon-anchovy beurre
blanc, winter vegetables, and fresh
tagliatelle

DESSERT TO SHARE

SOUFLÉ AU CHOCOLAT & RHUBARB

Chocolate soufflé with rhubarb & custard ice cream