



VALENTINES DAY

FRENCH KISS COCKTAIL

SPARKLING VOUVRAY, CHAMBORD 10

GORDAL OLIVES 4.5

IRISH ROCK OYSTERS SHALLOT VINEGAR EACH 3.5

BASKET OF BAGUETTE BREAD & LESCURE BUTTER 4.5

ENTREES

LASAGNE OF DORSET CRAB, BEURRE NANTAISE 18.5

LOBSTER BISQUE, GLAZED LOBSTER BRIOCHE 16.5

SALAD OF SALT BAKED HERITAGE BEETROOT, WHIPPED GOATS CHEESE & TOASTED WALNUTS 12.5

CEVICHE OF SEA BASS, CHILLI, LIME & CORIANDER 15.5

DOUBLE BAKED SOUFFLE SUISSE WITH BLACK TRUFFLE 15.5

PLATS PRINCIPAUX

PAVE OF ROAST HALIBUT, BUTTERED LEEKS & CHAMPAGNE SAUCE 34

WOOD ROAST ASIAN STYLE SEABREAM, GINGER, SOY PAK CHOY FOR TWO 29PP

GRILLED WINTER VEGETABLES, CHESTNUT & CHICK PEA HUMMUS, POMEGRANATE & WILTED GREENS 21.5

AGED BEEF CHATEAUBRIAND, DUCK FAT CHIPS, WATERCRESS AND GRILLED TOMATOES FOR TWO 45PP

GRILLED IBERICO PORK CHOP, CELERIAC AND POTATOE BOULANGÈRE & BURNT APPLE PUREE 36

ACCOMPAGNEMENTS 5.5

FRENCH FRIES

HARICOT VERTS

CREAMED SPINACH

ROAST HERITAGE CARROTS

DESSERTS

CRÈME BRULEE, SALAD OF BLOOD ORANGES 8.5

PAYLOVA OF YORKSHIRE RHUBARB, VANILLA CUSTARD AND CHAMPAGNE MOUSSE TO SHARE 9.5PP

VALRHONA BITTER CHOCOLATE MOUSSE WITH SEA SALT FOR TWO 9 PP

APPLE TATIN, NORMANDIE CRÈME FRAICHE 9

ASSIETTE DE FROMAGE, QUINCE COMPOTE & CARRS WATER BISCUITS 14.5