St Valentine's Menu

A single rose,
a Cocktail de L'Amour
and a glass of dessert wine with our compliments.

3 Courses for £36.50 2 Courses option available for £29.50

Starters

Cream of roasted red pepper and coriander soup served with crusty bread
The chef's perigord "Terrine de Foie Gras a L'Armagnac" with toasted brioche
"Coquilles St Jacques", seared fresh scallops served on a bed of
rocket & red pepper salad

Main courses

Char-grilled , rare-breed rib-eye steak served with"pommes dauphinoise" and Bordeaux red wine jus

"Provencale "fish stew with king prawns, mussels, cod & salmon served with saffron rice

Tomato and aubergine "tartelette" served with roasted pumpkin and baby spinach salad with toasted pinenuts

"Magret a l'orange", duck breast with orange sauce with mashed potato and wilted spinach

Desserts

Champagne sorbet with fresh strawberries

Warm chocolate fondant served with vanilla icecream

"Tarte au citron", lemon tart with raspberry coulis and

crème fraiche - our house speciality

"Tarte aux pommes", apple tart drizzled with warm caramel and served with cinnamon icecream

All dishes may contain nuts
Inclusive of VAT @20%
A discretionary 12.5% service charge will be added to your bill.