



**VALENTINE'S  
MENU**

*Available 15th - 17th February,  
5pm - 8:45pm (last food order),  
£55 per person,  
vegetarian and vegan options  
available upon request*



# MENU

## AMUSE-BOUCHE

**[GF OPT/VE OPT/V/DF OPT]**

*selection of nibbles, chef's surprise to get you started*

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## CELERIAC VELOUTÉ

**[GF]**

*smoked haddock, chives*

## CHICKEN LIVER & FOIE GRAS PARFAIT

**[GF OPT]**

*roscoff onion, sauternes jelly, -8 vinegar*

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## CABILLAUD ROTI (ROASTED COD)

**[GF/DF]**

*pommes anna, shellfish mariniere, 'sea herbs'*

## BRAISED OX CHEEK

**[GF]**

*Bourguignon sauce, pommes puree, morteau sausage*

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## CHAMPAGNE SORBET

**[GF/VE/V/DF]**

*a delightful palate cleanser*

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## PARIS-BREST

**[GF/VE OPT/V/DF OPT]**

*black cherry, chocolate*

## FROMAGE FRANCAIS

**[GF/VE OPT/V/DF OPT]**

*a selection of fine French cheese, wafer, iced grapes,  
celery, fig chutney*

*GF - Gluten Free | VE - Vegan | V - Vegetarian | DF - Dairy Free | GF Option & DF Option can be requested where indicated*

*Allergy Advice - please note whilst we do our very best to make our dishes allergy free we cannot guarantee a completely gluten or dairy free environment. Nuts are used in our kitchen. Please ask your server for any specific allergy advice.*

*All gratuities go to the team that prepare and serve your food and drinks. For parties of seven and over a 10% discretionary service charge will be added to your bill.*