



ST VALENTIN 2012

2 courses £35

3 courses £40

STARTERS

Breton lobster bisque, rouille, Gruyère and croutons

Tian de crabe, celeriac and guacamole

Foie gras et gelée au Sauternes

Roast tomato, olive and basil tart

Roast beetroot, green beans, toasted pine kernels, truffle dressing

6 Native English oysters, shallots vinegar (+ £10)

MAIN COURSES

Fillet of Hereford beef, truffle jus

Pavé of halibut, Hollandaise sauce

Confit of Languedoc duck leg, honey and raspberry jus.

Pan roasted guinea fowl breast, red pepper jus

Wild mushrooms, leeks and tarragon pithivier

DESSERTS

Chocolate fondant with strawberries

Fine apple and almond tart, apple sorbet

Profiteroles au chocolat

Selection of fine French and English cheese with fig chutney