



VALENTINES MENU 2024



SNACKS ON ARRIVAL

Gordal Olives

Gougères

Porthilly oysters & mignonette sauce (*£12.50 supplement – pre order only*)

STARTERS

Panisses, baby artichokes, radicchio, ricotta, blood orange & pine nuts

Warm garlic & saffron mousse, mussel butter sauce – ‘façon Racine’

Veal tartare, egg yolk, Parmesan, rosemary & lemon



MAIN COURSES

Twice baked aged Comté soufflé, leeks & Black winter truffle

Fillet of Halibut, Cornish squid risotto, fennel, monk's beard & bottarga

Duck breast & confit leg croquette, braised endive, pickled cherries & fondant potato

800g Côte de boeuf, pommes frites, green salad, Béarnaise sauce & red wine sauce
(for 2 to share – pre-order only)

DESSERTS

Selection of French farmhouse cheeses

Yorkshire rhubarb, vanilla cream, brandy snap & almonds

Warm Chocolate fondant & pistachio ice cream



PETIT FOURS



£85 PER PERSON



*Unlimited, filtered, still & sparkling water
(per person) £1*

Please speak to our staff about the ingredients in your meal when making your order.

12.5% Optional service charge will be added to your bill.