



Valentine's Menu 2019

Saumon fumé

London oak smoked salmon, crème fraîche, blinis

Tortellini à la truffe noire

Black truffle tortellini, Parmentier espuma, thyme brown butter

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Risotto

Winter black truffle risotto, chervil, parsnip purée, parmesan crisp

Crème Dubarry

Cauliflower velouté, smoked haddock, Espelette chili

Escargots de Bourgogne

Six Burgundian Petits Gris snails, garlic and parsley butter

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Sorbet

Cosmopolitan sorbet

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Boeuf en croute

Beef Wellington, black truffle pomme purée – to share

Tarte aux Comté

Comté and leek tart, poached hen's egg, mixed baby leaf salad

Loup de mer

Seared seabass, hand-picked South Devon crab risotto, Avruga caviar

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Pomme d'amour

Red apple, strawberry, hibiscus parfait - to share

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Ananas, vanille et passion

Vanilla poached pineapple, passion fruit foam, coconut sorbet, coco nibs

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Petits fours

5 Courses

90.00 per person

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill