



Valentine's Menu 2022

Amuse bouche

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Tortellini à la truffe noire

Black truffle tortellini, Parmentier espuma, brown butter, croutons

Coquille Saint-Jacques

Orkney Island scallop, brandade purée, crispy pancetta, sweet pea velouté

Ballotine de canard

Duck liver ballotine, fig chutney, homemade brioche

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Sorbet

Cosmopolitan cocktail sorbet

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Châteaubriand

28 days dry-aged 500g double fillet from the Château, béarnaise sauce – to share

Tarte au Comte

Comté cheese and wilted leek tart, frisée lettuce, Granny Smith, black truffle dressing

Haut bar

Seared stone bass, hand-picked South Devon crab risotto, Avruga caviar

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Forêt noire

Chantilly cream, griottines kirch, chocolate biscuit, dark and white chocolate mousse - to share

Pomme

Caramelised apple, cinnamon and gingerbread mousse, salted caramel

Ananas, vanille et passion

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

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Petits fours

Five Courses – 100.00 per person

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 15.00% 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