



VALENTINE'S MENU - SATURDAY 12TH FEBRUARY £65 PP

SEARED SMOKED SEA TROUT WITH TOMATO CONCASSE, HORSERADISH &
ROASTED BEETROOT SALAD

OR

FILET OF BEEF CARPACCIO WITH EXTRA VIRGIN OLIVE OIL,
BALSAMIC VINEGAR, PARMESAN SHAVINGS & PICKLED GINGER

PAN FRIED ESCALOPE OF FOIE GRAS WITH TRUFFLE SAUCE , TOASTED BRIOCHE,
BABY SPINACH

OR

HOME MADE TIGER PRAWN RAVIOLI WITH SEARED SCALLOPS,
JULIENNE OF VEGETABLES & A LEMON BASIL SAUCE

APPLE & CHAMPAGNE SORBET WITH OR WITHOUT
GRANDPA RENÉ'S EAU DE VIE

SPATCHCOCK QUAIL, SHREDDED CABBAGE, BACON, PORT WINE SAUCE,
CRISPY POTATO TERRRINE,

OR

LAMB CHOPS WITH HERB CRUST, ROSEMARY JUS, CELERIAC PURÉE &
BOULANGÈRE POTATOES

ASSIETTE GOURMANDE TO SHARE

We kindly request a 50% deposit at time of booking
Menu subject to change according to market availability



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