



St Valentin - (2 Courses £45) **Sample only**



Les Entrées

Beignet D'Haddock

Our most popular starter, strips of natural smoked haddock deep fried in a light batter, dressed with a duo of sweet stem ginger, red & green chilli dressings

Soupe Calibreuse

Homemade traditional French onion soup topped with a croûton & gratinated Gruyère

La Fantaisie Cochonnerie

Crispy pork belly, braised pork cheek & a shredded pork rib croquette, served with a chilled celeriac & grain mustard mousse & a caramelised apple, finished with a star anis sauce

Le Chevre Aux Trois Parfums (v)

A trio of goats cheese spring rolls flavoured with basil, orange & red onion, served on a bed of smooth beetroot puree & wild salad leaves, accompanied by a honey sesame seed dressing

Mon Petit Canard Cupide

A warm Dutch pancake flavoured with rocket salad & shredded duck leg confit, served with finely sliced smoked duck breast, garnished with a poached egg & drizzled with a warm hollandaise sauce

Lotte Des Amoureux

Pan fried medallions of monkfish tail, presented on shredded pak choi & baked caramelised pineapple, accompanied by a Thai sauce of fresh chilli, ginger, lemon grass, coconut milk & coriander

Risotto A La Follie De Fruits De Mer

Pan fried King Scallops, King prawns & baby squid set on a light creamy langoustine bisque risotto & topped with a fresh crab bonbon

Le Couple Ideal (£2 extra)

Pan fried Fresh Scottish scallops served on a bed of creamy leek & Parmesan compote with a quenelle of sundried tomato tapenade, garnished with a Parmesan tuile & crispy leeks

Les Cuisses Préliminaires

Frogs legs pan fried to golden, presented on a caramelised white onion compote & a fricassee of wild mushrooms, drizzled with a smooth garlic cream

Mon Petit Pigeon Adore

Pan fried squab pigeon cooked to pink, a breaded game croquette & grilled white pudding, presented on a pea puree, served with cauliflower fleurettes & game chips, drizzled with a fresh thyme jus

Les Plats

Cabillaud "Coup De Foudre"

Cod supreme topped with a Mizo glazed grilled until golden & caramelised, served on carrots, moli, a courgette chiffonade & pilau rice, dressed with a sweet Soy sauce, orange, chilli, ginger & coriander dressing

L' Entrecôte Aux Poivres

8oz sirloin steak cooked to your preference, accompanied by roasted root vegetables, our home cut chips & our beautiful creamy peppercorn sauce

Bar "Brigitte Bardot"

Pan fried fillet of sea bass presented on a bed caramelised baby onions, mushrooms, carrots & bacon lardons, served with a potato & spinach cake, garnished with a creamy mushroom sauce

Lapin Ménage A Trois

Pan fried boneless rabbit leg, roasted rabbit saddle wrapped in Parma ham & a deep fried shredded rabbit spring roll, flavoured with leeks & prunes, set on a risotto flavoured with diced vegetables & tomatoes, finished with a creamy fresh tarragon sauce

Filet "Adam et Eve" (£2 extra)

Fillet beef filled with cream cheese, cracked pepper, roasted garlic & chives, wrapped in pancetta & roasted to pink, served on a deep fried potato roulade with roasted seasonal vegetables, finished with robust Port jus

Le Couple De La Boheme

Pan fried fillet of halibut & hake, served with a selection of diced vegetables & new potatoes, accompanied by a smooth traditional bouillabaisse, garnished with a rouille croûton & Gruyère cheese

Suprême De Poulet A La Française

Pan fried chicken breast served with pan fried Scottish scallops & King prawns presented on a fricassee of peas, shredded lettuce leaves, julienne of carrots, potato wedges, finished with a light creamy saffron sauce

Canard De La St Valentin

Gressingham duck breast roasted to pink, set on a parsnip purée, served with pan fried pak choi & a sweet potato fondant, garnished with a passion fruit & grain mustard sauce

Roti De Rump D'Agneau Des Amoureux

Lamb rump roasted to medium served with crushed peas, finely diced butternut squash, carrots, celeriac, Savoy cabbage & Dauphinois potatoes, dressed with a garlic, tomato & garlic lamb jus

Mon Cœur D'amour

Fillet of veal wellington filled with a mushroom duxelle, rolled in puff pastry & roasted to medium, served with caramelised roasted turned vegetables & potatoes, garnished with a Madeira jus

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted