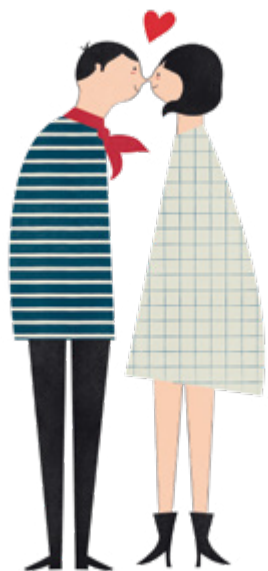


St. Valentin



Wednesday 14th February

3 courses and a glass of sparkling
Veuve Devienne Rosé £29.95

Dietary information

V These dishes are suitable for vegetarians.

GF These dishes are suitable for a gluten-free diet.
Please advise your server.

***GF** These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of eight or more.

February 2018



APÉRITIF

Glass of sparkling
Veuve Devienne Rosé

STARTERS

Served with complimentary freshly
baked French bread and butter

Soupe à l'oignon *****

Traditional French onion soup
with croûton au fromage

Pâté de campagne *****

Home-made coarse pâté using four cuts
of pork and pistachio nuts, served with
cornichons and sourdough toast

Fromage de chèvre **V***

Honey-glazed goats' cheese on
toasted brioche with sun-blushed
tomatoes and balsamic vinegar

Confit au saumon *****

Confit of poached and oak-smoked
Scottish salmon with blini,
lemon and capers

Fritôts de calamars **GF**

Lightly spiced crispy fried squid
with roasted garlic mayonnaise

MAINS

All main courses are served with
fresh seasonal vegetables and potatoes.
Steaks are served with dressed leaves
and pommes frites.

Bœuf bourguignon maison **GF**

Our classic recipe of slow-braised beef with
shallots, red wine, mushrooms and bacon

Epaule d'agneau à la Marocaine

Moroccan spiced slow-cooked shoulder
of lamb with pearl couscous, harissa,
toasted pine nuts, dried apricots,
mint and yogurt dressing

Loup de mer **GF**

Sea bass with sautéed green beans,
sun-blushed tomatoes, basil and
a caper and herb dressing

Poulet aux lentilles **GF**

Pan-fried chicken breast with puy lentils
and bacon, roasted garlic and rosemary
in a light cream sauce

Pavé de steak **GF**

Scottish pasture-fed 21 day-aged
rump steak with roasted garlic and
parsley butter or green peppercorn
and brandy sauce

Filet de bœuf *****

7oz Pan-seared fillet steak with
herb crusted tomato, roasted garlic and
parsley butter or green peppercorn
and brandy sauce **5.00 supplement**

Tarte à l'oignon **V**

Warm tartlet of caramelised onions
and Le Saint Mont des Alpes cheese,
served with roasted garlic aioli

SIDES

House salad 3.25 **V GF**

Bibb lettuce salad with
grain mustard dressing 2.95 **V GF**

Roasted field mushrooms
with garlic 3.25 **V GF**

French beans with toasted
almond flakes 3.25 **V GF**

Creamed spinach 3.25 **V GF**

Braised red cabbage 3.25 **V GF**

Dauphinoise potatoes 3.50 **V GF**

Pommes frites 2.95 **V GF**

DESSERTS & CHEESE

Délice au chocolat **V**

Chocolate brownie with warm pouring
chocolate sauce, crushed pistachios
and salted caramel ice cream

Gâteau au caramel **V**

Warm sticky toffee pudding
with caramel ice cream

Crème brûlée passion **V GF**

Passion fruit crème brûlée

Tarte au citron **V GF**

Caramelised lemon tart
with raspberry sorbet

Plateau de fromages *****

Our typical rustic French cheese board of:
Brie de Nangis, Le Saint Flour Bleu **V**
and Le Saint Mont des Alpes **V**.
Served with biscuits, celery and
red onion confiture