

St. Valentine's Day MENU

£55 with a glass of Prosecco

If Music Be The Food of Love, Play On.
William Shakespeare, Twelve Night, Act I Scene 1

This beautiful Bistro menu has been created with romance in mind.

Many of the ingredients used in the dishes are aphrodisiacs; they might not be scientifically proven, but we have it on good authority that they may cause passion.
You have been warned!

Amuse Bouche

Avocado & mango tartare on arugula on croute with sweet chilli dressing (v)

First course

Cilantro crusted seared tuna & glazed foie gras
Port wine fig chutney & toasted brioche, balsamic drizzle, bouquet of greens

Or

Saffron scented almond & braised leek soup with pinenuts,
Truffle & mushroom bastilla's & peppered hummus (v)

Intermezzo

Pink champagne & lemon sorbet with spiced honey melon (v)

Mains

Duo of Duck - thyme marinated roast duck & duck terrine,
dauphinoise potatoes, buttered asparagus,
blood orange cream & madeira trickle

Or

Prawns tikka masala with cumin pulao
Spiced buttered spinach, curried lentils & raita
(Served with poppadum's & pickles)

Or

Black garlic & grilled artichoke risotto,
Roasted bell pepper coulis, parmesan tuille (v)

Desserts

Chocolate lovers plate (for 2)
Coffee mousse with Baileys centre, strawberry dipped chocolates, Champagne jelly,
passion fruit bon bon, rose macarons

Tea/ coffee & chocolate heart petit fours

V - Vegetarian options

Before placing your order, please alert the manager of any food allergies, or any special dietary requirements All prices include VAT

A 12.5% discretionary service charge will be added to your bill

BISTRO