



FOR DELIVERY OR COLLECTION ON FRIDAY 11TH FEB OR MONDAY 14TH FEB



Selection de canapés | Mushroom & parmesan arancini, prawn & chive 'sausage' rolls, cheesy shortbread biscuits topped with cheese & hazelnuts £8.00

STARTERS

Assiette St Valentin

Dressed crab, potted prawns, Madagascan crevettes & Scottish smoked salmon with dill mayonnaise & baguette GF w/o baguette £17.50

Soufflé aux trois fromages

Three cheese souffle with creamed spinach V, GF** £7.00

Parfait de foie de volaille au Cognac

Smooth chicken liver & Cognac parfait with brioche & kumquat chutney GF w/o brioche £7.50

Gigli aux champignons et truffe

Fresh, wild & cultivated mushrooms in a truffle & cep cream sauce with premium Gigli pasta topped with Parmesan V £8.00

MAIN COURSES

Perdrix au foie gras

Boneless partridge with a foie gras & pistachio stuffing & a Madeira sauce GF**£14

Paupiette de sole et crabe

Lemon sole parcel filled with a crab & ginger mousse with a lobster cream sauce GF**£18.50

Boeuf Bourguignon

Braised beef in Pinot noir wine with sauteed lardons, baby onions & mushrooms with pommes mousseline GF, DF w/o pommes mousseline** £15.75

Curry de lotte et crevettes

Hot & saucy monkfish & tiger prawn Thai style curry with coconut rice GF, DF £15.00



TWO COURSE VALENTINES SPECIALS

Main courses are accompanied by gratin dauphinois & jardinière de légumes & dessert is included

Poulet en croute aux champignons, sauce cep

Boneless corn-fed chicken stuffed with a truffle & mushroom duxelle, baked in butter puff pastry with a rich cep mushroom sauce ** £20.

OR

Chateaubriand de boeuf, sauce poivre vert

Tender & succulent, rare roasted head of beef fillet with green peppercorn sauce**GF £30.00

OR

Homard Thermidor

Classic French dish of a whole cooked lobster in a luxurious Thermidor sauce £50.00

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Marquise au chocolat, sauce café

Chocolate & almond biscuit layered with bitter chocolate & Cognac ganache

TEMPTING £10 TREATS

Lasagne de ragout de canard

Soft confit duck & red wine ragout, layered with béchamel & lasagne** £10

Filet de porc Normande

Pork fillet wrapped in Bayonne ham with roasted apples a cider crème fraîche sauce **GF £10

Crumble de poissons

Fresh fish & smoked fish pie topped with mixed herb crumble ** £10

SIDES

Gratin Dauphinois | Sliced layered potato baked with cream GF, V** £3.95

Soufflé aux épinards et parmesan | spinach & parmesan cheese soufflé GF, V** £5.75

Jardinière de légumes | Medley of seasonal vegetables V, GF £4.25

TFC Roasted frites £3.95

DESSERTS & FROMAGE

Marquise au chocolat, sauce café

Chocolate & almond biscuit layered with bitter chocolate & Cognac ganache £6.00

Gateau au fromage blanc | Lime & vanilla cheesecake with raspberry topping £5.50

Classic tarte au citron | Tangy, zesty lemon tart with crème fraîche £5.75

Assiette de fromages

Laurent's selection of French cheeses with baguette & fig jam – plenty for two/three £22.50

CHAMPIGNONS

The Funghi Bun

Soft brioche bun with sautéed mixed mushrooms & topped with Gruyère cheese (enough for two) £10.00

250g fresh mixed mushrooms (raw) £8.00

250g (dry weight) fresh mixed mushrooms cooked in garlic butter £10.00

FABULOUS FRUITS DE MER

PLEASE PLACE YOUR LOBSTER ORDERS BEFORE MIDDAY ON TUESDAY

Les huîtres | No 2 Oysters with shallot vinegar, Tabasco & baguette £2.25 each
(Available shucked £10.00supp. If shucked, must be kept chilled & eaten on the day of delivery)

Crevettes | 6 cooked wild crevettes with garlic mayonnaise £7.50

Moules Marinière | Classic dish of mussels (1kg), white wine, garlic & shallots with baguette
Enough for two & should be consumed within 24 hours GF w/o baguette £15.00

Crabe frais | Hand-picked fresh Pembrokeshire dressed crab (170g) with Dijon mayo GF, DF 15.00

Homard | (650g – 700g) steamed Native lobster cut in half & served with Dijon mayo GF, DF £35.00
(larger sizes available on request)

Crab & lobster combo | (one of each) £45.00

HOUSE WINES

Domaine de Pellehaut has been owned and managed by successive generations of the Bérault family for over 300 years. Today, the wines made with passion and dedication by Mathieu and Martin Bérault win systematic praise from the trade and press in France and throughout the world.

Domaine de Pellehaut Harmonie Rouge £9.80

Pellehaut Harmonie de Gascogne rouge is remarkably well balanced, showing intense fruit flavours married with subtle, toasty oak. Very approachable, easy drinking but with lots of class and depth. A bouquet of aromas, combining blackcurrant, dried strawberry, raspberry, blackberry and hints of clove. Supple and fresh, an array of fruit is also expressed on the palate. This wine will pair easily with all styles of cuisine and offers fantastic quality at an everyday price.

Domaine de Pellehaut Harmonie Blanc £9.80

A fabulous wine for everyday drinking, offering a fine balance between freshness and roundness, with a long finish. Ideal with shellfish, smoked salmon, white meats and vegetable dishes. Great aromatic intensity on the nose, with tropical notes followed by floral scents – lemon, peach, grapefruit, elderflower, and lime blossom – all of which persist on the palate. Top quality winemaking and thoroughly enjoyable either with or without food.

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FOR THIS WEEK....

Ayala Brut Majeur £27.50

Part of the Bollinger stable, Ayala Brut Majeur is elegant, energetic, and dry, without being arid. Champagne is very food-friendly (if you've never tried with fish and chips, it's a must!) and has the ability to enhance even the most subtle flavours beautifully. A world-class Champagne. House pour in The Woodspeen, The Goring and Restaurant Gordon Ramsay.

A GREAT ALL ROUNDER

Gran Passione Rosso £13.50

Mini Amarone! A wine full of passion. Made using semi-dried grapes, carefully hand-harvested, and matured in oak for 3-4 months. This careful and prolonged winemaking delivers a wine of excellent quality and depth, yet at a snip of a price. A rich luscious nose full of sweet ripe dark cherry, plum, vanilla and Christmas spice. Rich and velvety, with lots of juicy fruit. Very easy drinking. Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.

PERFECTLY PAIRED WITH THIS WEEK'S CHATEAUBRIAND

Novas Gran Reserva Riesling ORGANIC £11.60

Complex on the nose showing fresh lime and honeysuckle combining with the steely minerality so classic of Riesling. The palate is just off-dry and medium bodied with persistent flavours of lime and white flowers and a light kerosene note that gives contrast and balance. Clean and bright on the finish with a lingering flinty character. Great with vegetarian dishes and Asian cuisine. Try with Pad Thai or Green Curry. From one of Chile's most exciting producers and pioneers in organic and biodynamic winemaking. Since 1998, this winery has been producing award-winning wines throughout Chile.

PERFECTLY PAIRED WITH THIS WEEK'S MONKFISH CURRY