

**VALENTINES DAY**  
**£35 per person – 3 courses**

**STARTERS**

**SELECTION OF ENGLISH CURED MEATS FOR TWO**  
With celeriac remoulade, sourdough and petits cornichons

**ROASTED TOMATO SOUP (V)**  
With fresh basil

**FINEST QUALITY SMOKED SALMON**  
Garnished with capers, shallots and cornichons, with buttered brown bread

**SHARING CAMEMBERT (V)**  
With toasted sourdough, roasted vine tomatoes, olive oil and vintage balsamico

**MAIN COURSES**

**ROAST COTES DU BEOUF (Supplement of £5 per person)**  
Served with roasted vine tomatoes, English watercress and a choice of pommes frites or green salad with truffle dressing, and Bernaise sauce

**ROAST CHICKEN A LA FORESTIERE**  
With fondant potato, wilted spinach, wild mushrooms and a Madeira jus

**SWORDFISH A LA SILICIENNE**

**GNOCCHI POMODORO (V)**  
With wild mushrooms and cherry tomatoes

**DESSERTS**

**TRIO OF DESSERTS FOR TWO**  
Billionaire's shortbread, warm chocolate brownie, banana & caramel mess

**WARM CHOCOLATE FONDANT (V)**  
With vanilla ice cream

**CHAMPAGNE POACHED STRAWBERRIES (V)**  
With set English cream

**SELECTION OF ICE CREAMS AND SORBETS (V)**