

VALENTINE'S MENU
THURSDAY, FEBRUARY 14th 2019

A glass of Rosé Champagne

Hand-dived SEA SCALLOP

bergamot and seaweed

Saint-Jacques de plongée

bergamote et algues

...

Confit DUCK FOIE GRAS

rose pickled vegetables

Foie gras de canard confit

pickles de légumes à la rose

...

Native LOBSTER

heritage beetroot, salsify

Homard de nos côtes

betteraves anciennes, salsifis

...

Fillet of Cross Continental BEEF

Jerusalem artichoke, tuber melanosporum

Filet de bœuf 'Cross Continental'

topinambour et truffe noire

...

A HEART FOR TWO

Coeur à coeur

...

Mignardises & Gourmandises

£225