

MA CUISINE BISTROT

Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale(£11 each)
Gin and tonic(Non Alcoholic) £ 7.50

(Valentines Dinner menu)

Starters

Lobster and lovage Ravioli, Lemon grass Veloute, sea herbs .
Twice baked Goats cheese soufflé, wild mushroom Anglaise .(v)
Cured Foiegras Ballottine , Quince chutney,port jelly ,Toasted brioche .
Coddled Sea Trout, pickled ginger ,dill creme friache, cucumber spaghetti.
Beetroot and port terrine , horseradish Chantilly,Feta cheese salad .

Main course

(Mains served with new season potatoes and seasonal Veg)

Roasted Barbary Duck breast , endive,poached quince ,ginger and blueberry jus
Irish lamb tasting Belly ,Rump & shoulder ,Aubergine purée, olives and mint jus .
Pan Roasted Halibut in pistachio crust ,prawn tempura ,grapes & chive emulsion .
Roasted Fillet of beef, Pomme mousseline, new season Garlic ,bordelaise sauce .
Galette of Polenta ,baked Camembert , ratatouille, herb pesto .

Desserts

Preserved cherry and rose caramelised flan , cherry Sorbet .
Tasting of Dark chocolate ,pistachio ice cream and raspberries.
Crepe suzette ,orange Chantilly ,Grand Mariner sauce .
Selection of 4 seasonal French cheese .

2 course £55 or 3 course for £60

*An optional service charge of 12.5% will be added to your bill
(Please speak to our staff about your food allergies and intolerance before ordering)*