



BERTS VALENTINE'S MENU

STARTER

SOUP

PARSNIP, APPLE, SAGE OIL

MOULES MARINIÈRES

WHITE WINE, GARLIC AND CREAM
VELOUTÉ

DUCK CONFIT

ALSACE BACON, MERGUEZ SAUSAGE
AND MIXED BEAN CASSOULET

WHOLE BAKED CAMEMBERT (TO SHARE)

CONFIT GARLIC, FRENCH BAGUETTE,
RED ONION MARMALADE, GRAPES

CHARCUTERIE BOARD (TO SHARE)

CURED MEATS, SEASONAL CHUTNEY,
CIABATTA, SCOTCH QUAIL'S EGG, HOUSE
SMOKED CHICKEN, PICKLES

SORBET

STRAWBERRY AND BASIL

MAIN

PORK BELLY

APPLE PURÉE, BEETROOT,
CORDON BLEU CROQUETTE,
BROCCOLI, JUS

GNOCCHI

SUNDRIED TOMATO, OLIVES, PINE NUTS,
PARMESAN, BASIL, SPINACH

COD

POTATO MILLE-FEUILLE, CARROT
PURÉE, BEURRE BLANC, CONFIT
MUSHROOM

RIB EYE OF BEEF

CAFÉ DE PARIS BUTTER,
SALAD, FRITES

CHATEAUBRIAND (TO SHARE)

SLOW ROASTED TOMATOES, SAUTÉED
MUSHROOMS, FRITES, PEPPER SAUCE,
BÉARNAISE SAUCE

DESSERT

CHOCOLATE FONDUE (TO SHARE)

STRAWBERRIES, BANANA BREAD,
PROFITEROLES, MARSHMALLOW

SELECTION OF FRENCH CHEESES (TO SHARE)

GRAPES, CHUTNEY, BREAD
AND BISCUITS

CHOCOLATE AND ORANGE TART

SEA SALT, ORANGE ICE CREAM

TARTE TATIN

CARAMELISED PEAR,
HAZELNUT ICE CREAM

LEMON POSSET

RASPBERRY SORBET

TEA OR COFFEE