

Valentine's

M E N U

Menu £35.00 per person



Amuse-bouche

Jerusalem artichoke velouté

To start

Cream of cauliflower soup, fresh truffle, toasted focaccia

Lime cured mackerel, dill crème fraiche, pickled fennel, beetroot, pine nut & dill dressing

Tempura oysters, lemon & garlic aioli

Confit duck leg terrine, burnt shallot puree, orange gel, crispy kale



To follow

10 oz sirloin steak, vine cherry tomatoes, garlic roasted mushroom, triple cooked chips, peppercorn sauce

Apricot & chilli porchetta, garlic creamed potato, greens, red wine jus

Cod loin, verdi crushed potatoes, mussels, dashi broth, chilli, ginger & coriander

Goat's cheese, red onion & rocket tarte tatin, balsamic

To finish

Dark chocolate & raspberry mousse, white chocolate crumb, fresh berries

Coconut panna cotta, pineapple & passion fruit salsa, hazelnut tuille

Cheeseboard selection, crackers, chutney, fresh fruit

Selection of ice-creams & sorbets

Petis fours & coffee to finish

*If you have an allergy to certain foods please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill the choice being yours to authorise.
All prices in pounds are inclusive of VAT.*

