



A VALENTINE'S DAY MENU

On Arrival

- Prosecco & raspberry Granita flute

Amuse Bouche

- Roast red pepper and plum tomato soup, pancetta, basil oil

To Start

- Shredded Confit duck tian, pickled cucumber, mango chilli salsa
- Pan Seared Scallops, creamed cauliflower, honey roast salsify, apple
- Goats Cheese Sorbet, Heritage Beetroots, Pumpkin Jam, Melba Toast (V)

Mains

- 5 oz. beef fillet steak, toasted brioche, sautéed kale, pickled onion ring, poached egg, black pepper jus
- Monkfish tail, fried saffron risotto, fragrant mussel bisque
- Tempura vegetables, rice noodles, shiitake mushroom and lemongrass broth (V / GF)

Dessert to Share

- A Fine selection of the chefs favourite desserts

£35 per person - Booking Essential

