

VALENTINES MENU

£40 PER PERSON

Strawberry Fizz Cocktail On Arrival

TO START

Crispy Duck Croquettes pineapple & chilli relish, soy & ginger glaze, roasted cashews (GF)

> Cauliflower & Leek Soup crispy shallots & truffle crème fraiche (GF, V, VN*)

> > Tempura Seabass katsu, grilled mango & sticky rice (GF)

> > > Charcuterie

Serrano ham, Milano salami, & Bresaola, pickled vegetables, onion jam & grilled focaccia (Available for one, or for two to share) (GF*)

MAINS

Lamb Rump Seared Fillet & Shoulder Rosti creamed hazelnut, spinach & golden raisin, lamb jus (GF)

Pan Seared Cod Supreme buttered & crispy kale, chive gnocchi & mussel chowder (GF)

Roasted Chicken Breast saffron & lemon risotto, chorizo & stem broccoli & crispy skin (GF)

Tamarind Roasted Aubergine roasted sweet potato, garlic greens, chickpea & red pepper ragout (GF)

24oz Chargrilled Tomahawk (For two to share, £10 Supplement) roasted mushrooms, confit plum tomatoes, hand cut chips, crispy onions & watercress, choice of peppercorn sauce or red wine jus (GF)



Chocolate & Blood Orange Cheesecake caramelised kumquats & ice cream

Passionfruit & Vanilla Pannacotta gin poached rhubarb & gingerbread

Trio Of British Cheeses pear & raisin chutney, crackers, fruit toasts & grapes (Available for one, or for two to share) (GF*, V)

Chocolate & Salted Caramel Fondant honeycomb & ice cream (GF, V) (Vegan Dessert option available on request)

(V) Vegetarian (GF) Gluten Free (VN) Vegan. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering.