

VALENTINE'S DAY MENU

AMUSE BOUCHE

Cream of Sweetcorn Soup, Sweetcorn Fritter GF, VN

TO START

King Scallops, Cauliflower & Vanilla Bean Puree, Chorizo, Saffron Tuile GF

Stickey Thai Chicken Skewers, Pickled Ginger & Mooli Slaw GF

Whipped Feta, Beetroot, Toasted Hazelnuts, Honey, Chilli Flakes, Focaccia Crouton GF V

Smoked Aubergine, Roasted Red Pepper, Vegan Feta, Watercress, Basil & Pinenut Oil GF VN

FOR MAIN

Surf & Turf - 8oz Rump Heart + Garlic Butterflied King Prawn, Beef Fat Chips, Pickled Shallot &

Watercress Salad, Bordelaise Sauce GF

(upgrade to 10oz rolled Ribeye - £7)

Duo of Lamb - 6oz Rump & Minted Lamb Bon Bon, Dauphinoise Potatoes, Buttered Savoy Leaf, Roasted

Carrot, Redcurrant Pan Jus GF

Pan Fried Hake Fillet, Prawn & Crab Samosa, Red Lentil & Spinach Dhal, Coconut Veloute GF

Confit Pork Belly, Black Pudding, Mustard Mash, Fine Beans, Cider Cream Sauce, Crackling Shards GF

Wild Mushroom & Black Truffle Potato Gnocchi, Parmesan Crisp, Rocket GF, VN

TO FINISH

Chocolate Mousse, Meringue, Strawberries, Warm Chocolate Sauce

To share!

GF - Can be made Gluten Free

VN - Can be made Vegan

V - Vegetarian

£50/PERSON