

Valentines

2 COURSES £25 PER PERSON OR 3 COURSES £30 PER PERSON

TO START

Air-dried cured ham
Honeydew melon salad, pomegranate, hazelnuts

Smoked salmon
Chive crème fraîche, caperberries & croute

Roast butternut squash soup
Crayfish & lime chantilly

Veal sweetbreads
Celeriac puree, port braised & crispy shallots, apple

MAIN

Whole chicken to share
Truffled mash potatoes, buttered kale, Jerusalem artichokes, jus

Pan roasted Skate
Lemon & capers, brown butter, sea herbs

Roasted beetroot risotto
Goat's cheese gratin, walnuts

Slow braised lamb shoulder
Celeriac, peas & broad beans

Chickpea & cauliflower red curry
Jasmine rice & pickled mouli

8oz Flat Iron steak
Jenga chips, button mushrooms & watercress

TO FINISH

Valrhona Chocolate Delice for 2
Strawberry coulis, vanilla ice cream

Lemon posset
Amaretto crumb, lime, orange

Warm Plum & almond tart
Port mascarpone

Seasonal fruit platter
with lemon sorbet

Extras - £2.5 each

Steamed new potatoes / Jasmine rice / Buttered spring greens

THERE MAY BE AN OPTIONAL SERVICE CHARGE ADDED TO YOUR BILL.

IF YOU HAVE AN ALLERGY OR FOOD INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR THE ALLERGEN MENU