



VALENTINES DAY MENU

£37.50 per person

Canapés

STARTERS

Seared king scallops with pulled pork and compressed apple

Pan fried pigeon supreme with baked golden beetroot and a cherry gel

Cream of broccoli served with Boursin and herb crisps

MAIN COURSE

Beef rump, glazed parsnip with maple syrup, romanesco and a chicken jus

Lamb shank baked in a salt crust with roasted heritage carrots

Monkfish tail with crispy potato, samphire and a saffron hollandaise sauce

Onion and cauliflower bhaji with red lentils and lemongrass yoghurt

DESSERT

Dark chocolate fondant with nectarine compote and vanilla ice cream

Toffee apple creme brulée with cinnamon biscuit

Raspberry macaron with mascarpone and vanilla ice cream

Valentines chocolates



Some of our dishes may contain trace of nuts. Allergy information available on request.
Tables of 6 or more will incur a 12.5% service charge . VAT is included at the standard rate.