

# VALENTINE'S DAY MENU

£39.50 PER PERSON

## STARTERS

Chicken liver parfait  
pear and shallot chutney,  
grilled sourdough

Cured salmon  
dill pickled cucumber,  
lemon mayonnaise

Potato terrine (Ve)  
tomato, basil  
& courgette

### ADD A COURSE TO SHARE

Grilled prawns on sourdough

**£12.00 per couple**

*PRE-ORDER REQUIRED UPON BOOKING*

## MAINS

Herb-crusted sea bass  
saffron crushed potatoes,  
mussel sauce

Beef fillet  
oxtail doughnut, beurre  
noisette hollandaise,  
mushroom duxelles

Baked celeriac fondant (Ve)  
king oyster mushrooms &  
braised leeks

### UPGRADE YOUR FILLET

Chateaubriand and lobster

**£30.00 per couple**

*PRE-ORDER REQUIRED UPON BOOKING*

## ASSIETTE OF DESSERTS

Pistachio biscotti, rose ice cream • Lemon & raspberry panna cotta • Chocolate tart, vanilla chantilly

Chocolate truffles and raspberry macaroons  
**£7.50 per couple**

Ve - Vegan.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Our dish descriptions may not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering.