

Valentines Menu

3 COURSE DINNER £45PP

Includes a glass of prosecco on arrival



TO GET THE NIGHT GOING

*glass of prosecco & 6 oysters to share with your choice of;
red wine vinegar and shallots
fresh lemon and herb oil
fresh chili and lime*

SHARING STARTER BOARD

*king scallops, pea puree, chorizo
confit duck leg bon bon with Cumberland sauce
cured meats & breads
(vegetarian board available)*

MAINS

*cannon of lamb, pommes rissoles, red wine jus and cavolo nero
cornfed chicken supreme, prosciutto crisp, pistou broth
grilled plaice, caper butter, new potatoes, winter greens
roast aubergine, dairy free yogurt, harissa, quinoa, winter greens
sharing steak £7 supplement pp*

*Touredos steak served medium rare with fois gras, shaved truffle, green beans, baby carrots
madeira sauce*

SHARING DESSERT BOARD

*Red velvet whoopie pie
white chocolate and cherry cheesecake
avocado chocolate pot
fresh strawberries dipped in chocolate*

AFTER DINNER TIPPLE

*espresso martini
limoncello
boozy scoop*