



VALENTINE'S DINNER MENU

THURSDAY NIGHT, 14TH FEBRUARY

STARTERS

Butternut squash soup with chilli, feta, taragon and granary croutons (v)

Shared platter: Home-cured gravadlax, prawn cocktail and fromage blanc

Deep-fried goat's cheese with red onion marmalade (v)

Golden seared sea scallops, truffle-scented parsnip purée,
crispy pancetta with thyme and garlic

Chicken liver parfait served with a red onion marmalade

MAINS

Rolled and stuffed pork belly, pomme purée, creamed Savoy cabbage and a red wine jus

8oz. Sirloin steak with garlic and chive butter, house chips and peppercorn sauce

Tagliatelle with basil pesto, mascarpone, pine nuts and parmesan (v)

Pan-seared fillet of sea bass, pea & pancetta fricassee and purée, olive oil new potatoes

Roasted chicken breast with courgette and chilli patatas bravas,
safron aioli and tomato butter

DESSERTS

Assiette of chocolate:

White chocolate & Baileys mousse,

Milk chocolate & hazelnut parfait,

Dark chocolate & hazelnut brownie

Sticky toffee pudding with ice cream and butterscotch sauce

A selection of cheeses with apple chutney, grapes and biscuits

3 courses £45.95

(Inclusive of VAT)

All of our food is freshly cooked, with seasonal produce where available, hence menu is subject to change due to availability of ingredients.

Please be advised that nuts are used in our kitchens. If you do have any allergies please inform your waiter.

Due to the nature of the kitchen we cannot guarantee that there will be no cross contamination.