

4 Courses £35



Valentine's Day Menu

Champagne & Oysters (Optional Appetiser) £18 to share

Glass of Champagne, rockafella oyster, oyster with shallot mignonette.



Roasted Red Pepper & Tomato Soup

Sun blushed tomato bread, parmesan croutons, salted butter.

Confit Duck Terrine

Charred apricot, apricot gel, sourdough crisp.

Langoustine & Crab

Tempura langoustine, dressed crab, pea & watercress panna cotta, mango & chilli salsa, langoustine oil.

Butternut Squash & Goats Cheese Cannelloni (v)

Wilted spinach, truffle cream.



Pavé of Beef

Oxtail ragu, potato skins, swiss chard, roast onion.

Pan Fried Chicken Breast

Quail scotch egg, fondant potato, leek & pancetta, chicken jus.

Almond Crusted Hake

Jersey royals, charred broccoli, crab bisque, broccoli ketchup, toasted almond.

Mediterranean Vegetable Mille Feuille (v)

Tomato & olive salad, ratatouille, onion marmalade, feta.



Vanilla Panna Cotta

Orange meringue shards, poached rhubarb, satsuma, rhubarb puree, orange coulis.

Cherry Bakewell Tart

Cherry & amaretto sauce, Chantilly cream.

Dark Chocolate Brownie

Chocolate soil, salted caramel sauce, Walling's vanilla ice cream.



Coffee & Petit Fours

Chocolate strawberry, Whiskey chocolate, salted fudge.