

VALENTINE'S MENU

3 courses

STARTERS

Seared scallops
parsnip, pomegranate

Confit duck
croquette
sour cherries

Whipped feta
*smoked tomato
courgette (pb)*

MAINS

Halibut
broccoli, brown shrimp, tomato

Smoked Kohlrabi
citrus ponzu, carrot (pb)

Herb crusted lamb rack
*potato fondant
beetroot*

Chateaubriand to share
*Bearnaise sauce,
triple cooked chips 15pp*

DESSERTS

Dark chocolate espresso opera cake
caramel, vanilla ice cream (pb)

Baked Alaska to share
yuzu curd, meringue

£55

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please ask for the manager

VALENTINE'S MENU

5 courses

Champagne and oysters

STARTERS

Seared scallops
parsnip, pomegranate

Confit duck
croquette
sour cherries

Whipped feta
*smoked tomato
courgette (pb)*

MAINS

Halibut
broccoli, brown shrimp, tomato

Smoked Kohlrabi
citrus ponzu, carrot (pb)

Herb crusted lamb rack
*potato fondant
beetroot*

Chateaubriand to share
*Bearnaise sauce,
triple cooked chips 15pp*

Champagne sorbet (pb, gf)

DESSERTS

Dark chocolate espresso opera cake
caramel, vanilla ice cream (pb)

Baked Alaska to share
yuzu curd, meringue

£85

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please ask for the manager