

VALENTINE'S MENU

3 courses



STARTERS

Diver scallops
*squash, plum
apple marigold (gf)*

Potato terrine
*beetroot, whipped feta
walnuts (pb, gf)*

Lamb croquette
celeriac puree, jus

MAINS

Beef wellington
truffled mash potato, cavolo nero

Koji celeriac
chimichurri, cauliflower (pb, gf)

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

Halibut
*mussels, tenderstem broccoli
Marcona almonds (gf)*

DESSERTS

Chocolate fondant
coconut Chantilly (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 or go to etmcollection.co.uk/venue/kitty-hawk

VALENTINE'S MENU

5 courses



Smoked salmon blini



STARTERS

Diver scallops
*squash, plum
apple marigold (gf)*

Potato terrine
*beetroot, whipped feta
walnuts (pb, gf)*

Lamb croquette
celeriac puree, jus

MAINS

Beef wellington
truffled mash potato, cavolo nero

Koji celeriac
chimichurri, cauliflower (pb, gf)

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

Halibut
*mussels, tenderstem broccoli
Marcona almonds (gf)*

Champagne sorbet (pb, gf)

DESSERTS

Chocolate fondant
coconut Chantilly (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.
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