



VALENTINE'S MENU

£55 PER GUEST

STARTERS

Wild Mushroom Velouté

Truffle, wild mushrooms, Parmesan straw (*V, NF*)

Hot Smoked Salmon Mousse

Keta caviar, pousse salad (*GF, NF*)

Chicken Liver Parfait

Celeriac remoulade, toasted brioche (*NF*)

MAIN COURSES

Pan-Seared Cod Fillet

Cauliflower purée, crispy cauliflower, curry oil (*GF, NF*)

Grilled Sirloin Steak

Old Bay prawns, pomme purée, red wine jus (*NF*)

Pappardelle Pasta

Spicy tomato sauce, roasted pepper fricassée (*Vegan, DF, NF*)

DESSERTS

Coconut Profiterole Rolls

Salted caramel sauce (*NF*)

Dark Chocolate Mousse

Cherry compote, chocolate gelato (*NF*)

Selection of Cheeses

Quince jelly, biscuits

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your final bill. All our food