

VALENTINES DAY



A GLASS OF PROSECCO OR AN ELDERFLOWER SPRITZ

STARTER

Artisan Cured Meats, Roasted Red Peppers, Focaccia and Olives

Wild Mushroom and Truffle Arancini with Pesto

Steamed Mussels, Lemongrass, Ginger and Coconut Milk

Crayfish and Smoked Salmon Cocktail with Bloody Mary Rose Sauce, Baby Gem and Pickled Cucumber

Tandoori Spiced Scallops with Chickpeas, Yoghurt and Coriander

Whole Baked Camembert, Onion Chutney and Focaccia (To Share)

MAIN

Tomahawk Steak to Share, Triple Cooked Chips, Peppercorn Sauce, Roasted Tomatoes and Flat Mushrooms with Mixed Leaf Salad (£15 Supplement per person)

(Please Pre order at least 48 hours beforehand)

Lamb Rump, Salsa Verde, Pomme Anna, Roasted Beetroot, Salsa Verde and Spring Onion

Hake Supreme with Spinach, Chickpea and Chorizo Stew

Sweet Potato and Mushroom Wellington, Roasted New Potatoes, Tomato Sauce and Tenderstem Broccoli

Seafood, Roasted Tomato and Nduja Tagliatelle

DESSERTS

Espresso Martini Mousse with an Almond Tuille

Salted Caramel Tart, White Chocolate Ice Cream and Pistachio Crumb

Red Velvet Cake, Morello Cherry and Vanilla Cream

Trio to Share

White Chocolate and Champagne Profiteroles, Dark Chocolate Mousse Domes with Raspberry Coulis Centre and Upside Down Milk Chocolate and Cherry Cake

£50 Per Person