



VALENTINES DAY

3 COURSE SET MENU £55

STARTERS

COLCHESTER ROCK OYSTERS (3)

SOY & KAFFIR LIME DRESSING

GF DF

TIGER PRAWNS

CHILLI & CITRUS BUTTER

DF

ORKNEY SCALLOPS

AVOCADO & BASIL PUREE. GRILLED PEPPERS. SAFFRON BUTTER

GF

SWEETCORN FRITTERS

CHARRED BABY CORN. AIOLE. WATERCRESS SALAD

GF VE

MAINS

SKREI COD

PISTACHIO & HERB CRUST. LAYERED POTATO TERRINE. LEMON BEURRE BLANC

MUSHROOM CARBONARA

VEGAN BACON. CURED EGG YOK. PARMEŠAN

VE

LOBSTER LINGUINE

1/2 CORNISH LOBSTER. GARLIC BUTTER. LOBSTER BISQUE

SEAFOOD PLATTER FOR TWO

CORNISH COCK CRAB. CREVETTES. GREENLAND PRAWNS. MUSSELS. MACKEREL PATE. SOURDOUGH
ADD LOBSTER: 1/2 £34 WHOLE £64

800G COTE DE BOEUF FOR TWO

ROAST SHALLOT. TRIPLE COOKED CHIPS. PEPPERCORN SAUCE. ROAST VINE CHERRY TOMATOES
ADD LOBSTER: 1/2 £34 WHOLE £64

DESSERTS

SALT CARAMEL TIRAMISU

DARK CHOCOLATE. MASCARPONE. COFFEE GEL. COCOA NIBS

GF

PASSIONFRUIT PANNA COTTA

WHIPPED CREAM. PASSIONFRUIT COULIS. BRANDYSNAP

GF

BANOFFEE PIE

BISCOFF BASE. CARAMELIZED BANANAS AND VEGAN CHANTILLY

VG

SELECTION OF LOCAL CHEESES

CRACKERS. SPICED PEAR CHUTNEY

