

Valentine's Day 



£65 Per Person, 4 Courses

Welcome bubbles, limoncello, cannoli and  
Italian pastry selection to finish

Upgrade to espresso martini from limoncello  
(£5)

## Appetisers



Gordal Olives (gf,v,vgn) 4.3 supp  
Toasted focaccia with EVOO & balsamic (gfoa) 4.9 supp

## To Start

Salt baked celeriac, basil pesto, celeriac purée (gf,v,vgn)  
Szechuan lamb skewer, flatbread, garlic dip, ezme salad  
King tiger prawns, lemon, white wine, garlic, parsley, focaccia (gfoa)  
Yorkshire-bred sirloin beef tartare, smoked aioli, yolk, sourdough crisp (gfoa)  
Whipped goat's cheese, savoury granola, roasted beetroot and orange (v,gfoa)

## To Follow

Roasted chicken, chicken mushroom sauce, seasonal greens and buttery mash (gf)  
Herb roast twin rack of lamb, minted salsa verde, braised lentils and root vegetable (gf)  
Roasted cod fillet, dressed greens, lemon beurre blanc, crushed potato and pancetta (gf)  
Aubergine parmigiana; layers of baked aubergine, rich tomato, mozzarella, parmesan (gf,v)  
Cauliflower Milanese, soy glazed wild mushroom, cauliflower puree, fresh herby salsa  
(gf,v,vgn)

## Or For A Sharing Main;

1kg Yorkshire-bred, salt aged côte de boeuf with peppercorn sauce, roasted rosemary  
and garlic potato and tender stem with black garlic ketchup and crispy chilli (gf)  
**+£10 supplement per person**

## For After

Mama's Tiramisu; A recipe of the generations (v)  
Yorkshire forced rhubarb crème Brulé, lemon-thyme short bread (v)  
Vegan white chocolate & orange cheesecake, orange & Cointreau gel (gf,v,vgn)  
Caramelised banana ganache, chocolate, pecan, banoffee gelato - Our twist on the  
classic banoffee pie (gf,v)

## To Finish

A selection of Sicilian cannoli, Italian pastries and limoncello digestif to finish  
(Upgrade from limoncello to espresso martini for an additional £5pp)