



VALENTINES DAY MENU

Three Courses for £39.95 or
A Main and a Dessert for £35.95

TO START

SCALLOPS*

PAN-SEARED WITH CHORIZO AND A VELVETY PEA PURÉE.

ASPARAGUS TIPS* (V)

TENDER ASPARAGUS WITH A SOFTLY POACHED EGG,
CLASSIC HOLLANDAISE AND A DELICATE TARRAGON FINISH.

WILD FOREST MUSHROOMS (VE)

GENTLY SIMMERED IN VEGAN CREAM, INFUSED WITH TRUFFLE OIL,
SERVED ON TOASTED SOURDOUGH WITH WATERCRESS AND DILL OIL.

WILD BOAR LIVER PÂTÉ

SILKEN PÂTÉ TOPPED WITH FRESH ORANGE ZEST, SERVED WITH CRISPY
CROSTINI'S, ONION CHUTNEY AND PEPPERY ROCKET.

MAINS

PAN-SEARED SEA BASS*

SERVED WITH SAUTÉED NEW POTATOES, GARLIC-WILTED SPINACH,
MEDITERRANEAN VEGETABLES AND A WHITE WINE AND CHIVE SAUCE.

10 OZ SIRLOIN STEAK* (£2 SUPPLEMENT)

COOKED TO YOUR PREFERENCE AND SERVED WITH CHUNKY CHIPS, PEPPERCORN SAUCE,
TENDERSTEM BROCCOLI, CHERRY TOMATOES, A PORTOBELLO MUSHROOM AND GARLIC BUTTER.

MUSHROOM AND BRIE WELLINGTON (V)

SERVED WITH HASSELBACK POTATOES, ROASTED CARROTS AND
TENDERSTEM BROCCOLI, FINISHED WITH A RED WINE GRAVY.

RATATOUILLE (VE)

A RICH TOMATO RAGÙ WITH SEASONAL VEGETABLES, FRESH BASIL,
VEGAN GARLIC BREAD AND A DRESSED ROCKET SALAD.

TO FINISH

PROFITEROLES AND FRESH STRAWBERRIES

SERVED WITH A RICH BELGIAN CHOCOLATE SAUCE.

CARAMEL APPLE TART (VE)

SERVED WARM WITH VEGAN ICE CREAM.

TRADITIONAL CHEESE BOARD

A SELECTION OF THREE CHEESES, SERVED WITH CRACKERS, RED ONION
CHUTNEY, FIGS AND GRAPES.

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

SERVED WITH A MIXED BERRY COMPOTE AND RICH VANILLA ICE CREAM.

*THESE DISHES CAN BE PREPARED GLUTEN FREE. PLEASE ASK FOR DETAILS. DISHES MAY CONTAIN ITEMS NOT MENTIONED ON
THE MENU DESCRIPTOR

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL, ALL GOING TO OUR
DEDICATED TEAM. THANKS!