

Valentines Menu Wednesday 14th February



2 courses £30/3 courses £35

Oysters: Any 2 for £5

Raw Fresh/Lightly salted

Kilpatrick Bacon/ Worcestershire/ Tomato

Rockefeller Herb butter/ breadcrumb

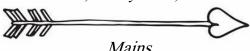
Starters

Asparagus Velouté GF/Ve* Shaved Asparagus, Poached Egg, Black Garlic Oil

> Beetroot Cured Salmon GF/DF Watermelon & Pomegranate Salsa, Basil

> > Beef Carpaccio GF

Sauerkraut, Parsley Puree, Pistachio



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Saffron Risotto *GF/Ve Smoked Parsnip, Celery Oil*

Grilled Hake

Tempura Oyster, Tender Stem Broccoli Celeriac Fondant, White Wine & Cockle Sauce

Ginseng Chicken Breast GF

Bombay Potato, Grilled Asparagus, Pistachio Crumb, Avocado Oil

Chateaubriand to Share GF

Truffle Fries, Caramelised Shallot, Sauteed Greens, Baked Oysters, Parsley Puree £30 Supplement per Person



Desserts

Dark Chocolate Delice GF

Pomegranate Crème Fraiche, Pistachio

Honey Brulée

Banana, Brioche

Apple & Fig Crumble Ve*

Fig leaf Custard

Cheeseboard for Two GF*

Applewood, Stilton, Brie, Crackers, Chutney, Fruits