



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



Mains

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