



VALENTINE'S MENU

Three Courses | £50pp

GLASS OF LAURENT-PERRIER CHAMPAGNE ON ARRIVAL

CHICKEN SATAY CROQUETTES

Chicken satay croquettes, spiced peanut sauce, sesame seeds & coriander.

KATSU TOFU

Crumbed curried Tofu, with curry aioli & puffed wild rice. (Ve)

DEEP FRIED BURRATA

Deep fried crumbed whole burrata with soused tomato relish crispy chilli oil & focaccia croutes. (V)

CRAB & APPLE TIAN

Blue swimmer crab with creme fraiche stacked with apple, avocado, tomato petals with Avruga caviar & herb oil.

CORN FED CHICKEN SUPREME

With nduja bean cassoulet, burrata & chicken skin butter.

8 OZ LAMB RUMP IN ZAATAR

With charred artichoke hearts, pickled lemon, goats cheese & parsley sauce.

GNOCCHI TOMATE

Crispy gnocchi, sun blushed tomato, Napoli sauce, stracciatella & crispy basil. (Ve)

BEEF CHEEK

Beef cheek braised in stout, caramelised celeriac puree & charred carrots.

COD LOIN SUPREME 'GIRADET'

Cod fillet grilled then braised in white wine, saffron potatoes, red chicory, savoy cabbage & petit pois with tartare buerre blanc.

8 OZ RUMP

Served with Rosti potato, pickled Tomato relish, onion bahji ring & watercress. £5pp Surcharge.

32 OZ CHATEAUBRIAND

Sharer served with Duck fat Chateau potatoes, bahji rings, pickled tomato relish, fine beans & bearnaise sauce. £15pp Surcharge.

STICKY TOFFEE SUNDAE

Warm sticky toffee pudding, honeycomb, fudge & caramel ice cream with chantilly cream.

CHOCOLATE FONDANT

Vahlrona chocolate fondant served with peanut butter ice cream, peanut brittle & fresh raspberries.

YUZU LEMON MERINGUE CHEESECAKE

Biscuit crumb base, mascarpone cream cheese, lemon curd swirl with yuzu sorbet & crushed meringue pieces.

CHEESEBOARD

A selection of local cheeses with house chutney & artisan biscuits.