

Valentine's Menu

Amuse-bouche

Roasted Vine Tomato Gazpacho

Starters

Pan-Seared Buttered Scallops
pea purée & crispy bacon lardons (GF)

Chargrilled Courgette & Basil Salad
with a chilli, lemon muhammara dip

Main course

Chargrilled 8oz Sirloin Steak with a shallot & blue cheese sauce
fondant potato, honey-glazed carrot & charred tenderstem

Oven Baked Fillet of Salmon
duchess potatoes, wilted scarlet kale with a rich dill cream sauce
(GF)

Tuscan Chickpea and Sweet Potato Pot Pie
served with wilted greens & vegetable jus (DF / VE / VG)

Oven Baked Orange-Glazed Chicken
chargrilled courgette, confit new potatoes & whipped feta cheese (GF)

Dessert

Chocolate Fondant
served with vanilla pod ice cream & a dark chocolate shard

Victoria Plum & Almond Frangipane
served with crème anglaise (GF / VE / VG)

£59.50 per person

We use a large number of ingredients in our kitchen, for this reason please inform a member of staff of any food allergies.

GF - Gluten Free | VG - Vegetarian | VE - Vegan | DF - Dairy Free