



VALENTINE'S MENU

3 COURSES | £40 PER PERSON

STARTERS

Salt Seared Scallops

Pea Velouté, Pea Purée, Pancetta Crisp (D,SF)

Rosemary and Garlic Sharing Camembert

Baked Focaccia, Rocket (D, G)

GLUTEN FREE OPTION AVAILABLE

Pressed Beef Cheek

Soy Glaze, Pineapple and Jalapeno Salsa, Baby Coriander (S, G, C)

Roast Red Pepper and Tomato Soup

Red Pepper and Basil Savoury Meringue, Roast Cherry Tomatoes (C)

VEGAN

MAIN PLATES

Duo of Venison

Herb Rolled Venison Loin, Venison Shoulder Suet Pie, Puy Lentils, Bone Marrow Jus (G, C, SD)

Duck Breast

Pak Choi, Potato Terrine, Cherry Glaze, Duck Leg Croquette (D, G, S, SD)

Pan Fried Skin on Salmon

Baby Root Vegetable Pearl Barley, Charred Aubergine Purée, Baby Fennel (D, G, F, C)

Sage Polenta

Glazed Chicory, Orange Jus, Wild Mushroom and Pine Nut Verde (N-Pine Nut)

VEGAN



Please advise your waiting staff of any allergens and our chefs will accommodate as much as possible to adapt dishes to your needs

DIETARY KEY - (G) Gluten, (D) Dairy, (C) Celery, (SF) Shellfish, (E) Eggs, (F) Fish, (L) Lupin, (Mo) Molluscs,
(M) Mustard, (N) Nuts, (P) Peanuts, (SS) Sesame Seeds, (S) Soya, (SD) Sulphur Dioxide



VALENTINE'S MENU

DESSERTS

Chocolate and Cardamom Fondant

Salted Caramel Sauce, Clotted Cream (D, G, E)

Passion Fruit and Mango Semi Freddo

Dacquoise Sponge, Almond Brittle, Mango Gel, Coconut Sorbet (N-Almond, E, D)

GLUTEN FREE

Whisky Sticky Toffee Pudding

Vanilla Bean Ice Cream, Whisky Toffee Sauce (SD, G, D, E)

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE



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