

# VALENTINES 2025

**Valentine's Menu £40 per person**

**Sparkling Valentine's Menu with a glass of Prosecco on arrival £45 per person**

## **Selection of Canapés on Arrival**

Smoked Salmon, pickled cucumber, dill crème fraiche & caviar  
Celeriac, Truffle, Mushrooms & Crispy Parma Ham  
Garlic Tomato & Goats Cheese with Cold Pressed Rapeseed Oil

## STARTERS

### **Pan Fried Scallops**

caramelised pork belly, buttermilk & horseradish puree, beetroot & fennel reduction **GFA**  
(£4 supplement applies to this dish)

### **Chinese Spiced Duck Spring Roll**

hoi sin sauce, pickled cucumber, radish & sesame seed salad

### **Jerusalem Artichoke & Cauliflower Soup,**

truffle oil & sourdough bread **GFA**

### **Pressed Rabbit Pistachio Terrine,**

celeriac puree & toasted brioche **GFA**

## MAINS

### **Pan Fried Hake**

tender steam broccoli, seaweed butter sauce, fondant potato, dill oil **GFA**

### **Bourbon & Maple Syrup Braised Beef Brisket**

honey glazed heritage carrots, rosemary roasted baby new potatoes & veal jus **GFA**

### **Beetroot & Wild Mushroom Wellington**

Goat's cheese, butternut squash puree, chestnut praline & gravy

### **Roast Chicken breast**

with crispy chicken leg, dauphinoise potato, steam bok choy & ox tail red wine jus **GFA**

### **8oz Sirloin**

chunky chips, watercress, crispy shallots, béarnaise sauce **GFA**

**(a £4 supplement applies to this dish)**

## DESSERT

### **Strawberry Daiquiri Mousse**

torched meringue & white chocolate sauce

### **Rich Baked Chocolate & Amaretto Tart**

toasted almonds, raspberry sorbet & raspberry puree

### **Banoffee Pie Cheesecake**

caramelised banana, honeycomb ice cream, toffee sauce

### **Ice Creams & Sorbets (Three Scoops) GFA**

Vanilla, Strawberry, Chocolate or Salted Caramel Ice Cream

Raspberry, Green Apple or Mango & Passion Fruit Sorbet

### **A Selection of British & European Cheeses GFA**

apple & ginger chutney, grapes, walnuts, crackers

**(a £4 supplement applies to this dish)**

### **Dietary Requirements & Food Intolerances**

**GFA denotes that a dish can be made Gluten Free upon request.**

**V & VGA denotes that a dish is or can be Vegetarian or Vegan.**

Please let us know if you require these options. If you have any other food allergies, intolerances or dietary requirements then please speak to a member of staff and this will be accommodated.

An optional 10% service charge will be added to the final bill, 100% of which goes to our hard-working front of house and kitchen team. Please feel free to ask for this to be removed as they will not be offended.