

Valentine's Day Menu
£39.95 for two courses

S T A R T E R S

Foie grass crème brûlée, rosemary crouste, red onion marmalade
Confit shallot tart, puff pastry, spiced plum coulis, hazelnut, frisee salad(vg)
Mussels Meunier, fresh thyme, grilled focaccia



M A I N S

Fillet of beef, sauce Royale, brioche crouste, truffle foam, potato pave & asparagus
Salmon, hoisin glaze, baby gem, potatoes bravas, pickled cucumber, heritage tomato
Provençal vegetable roulade, saffron polenta, salsa verde, almonds, crispy capers(vg)
Chicken supreme, white ruffle sauce, roasted artichoke, Parmentier potato



D E S S E R T S

Milk chocolate mousse, white chocolate & coconut semifreddo, berries
Espresso & Martini crema catalana, amaretti biscuit

IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel, stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All tips go straight to your waiter. Any amendments will incur extra charges and are subject to managements discretion. All prices are in £ (British Pounds).