



VALENTINES MENU

THREE COURSES WITH A GLASS OF KYLIE PROSECCO | £45 PER PERSON

GOCHUJANG KIMCHI CAULIFLOWER (VE)

South Korean spiced roasted cauliflower & kimchi

PORK BELLY

Apple sauce, deep fried sage

SEARED SCALLOPS

Cauliflower puree, black pudding and pancetta

CHICKEN SUPREME CASSOULET

Pan fried chicken placed on a white bean & pancetta cassoulet

FILLET STEAK ROSSINI

Roasted potato topped with fillet steak, chicken liver pate and crouton

PAN FRIED SEABASS

With chive mash potato, topped with shrimp in brown butter

WILD MUSHROOM RISOTTO (VE)

Garlic, onions, thyme, parsley and drizzled with truffle oil

CHOCOLATE AND SALTED CARAMEL CHEESECAKE (VE)

With raspberry coulis

LEMON POSSET

With shortbread

STICKY TOFFEE PUDDING (V)

Vanilla ice cream

(ve) – Vegan | (v) - Vegetarian

A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol – please ask a team member for further details.