

Valentines Day

SPECIAL MENU

50.00 per person including a glass of bubbles or mocktail

Available 14th and 15th February



AMUSE-BOUCHE

Venison bon bons cranberry and plum chutney

TO START

Boxed baked Camembert to share (v) rustic toasted sourdough

Dill gravlax beetroot purée, orange segment, melba toast

Ham hock terrine pickled vegetables, toasted brioche bread, micro cress

Heritage beetroot carpaccio (v) glazed goat's cheese, candid walnut, Merlot dressing

SORBET

Champagne sorbet

THE MAIN EVENT

28-day dry aged Chateaubriand 16oz to share pommes frites, field mushroom, on the vine cherry tomatoes, red wine jus (please allow 20-minutes)

Chicken Ballotine (gf) pepper, spinach, creamy potato, seasonal vegetables, tarragon sauce

Pan-fried Scottish salmon (gf) buttered spinach, curly kale, green peas fricasse, Bernaise sauce

Spinach and ricotta filled pasta (v) lemon cream sauce, rocket leaves

TEMPTING DESSERTS

Duo of chocolate (v) dark chocolate sauce, mixed berry compote

Mascarpone mousse cube (v) raspberry gel centre, fresh raspberries

Sticky toffee pudding (v) vanilla ice cream and toffee sauce

Finest British cheeses (v) quince jelly, grapes, crackers

TO FINISH

Coffee or tea and chocolate Petit Fours



All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to a team member. A discretionary 12.5% service charge will be added to your bill. Calorie information is available on request. Please note we do not accept cash as a form of payment. You can settle your bill using any of the following payment methods; Visa, Eurocard, American Express or Diners Card.

(v) - vegetarian, (ve) - vegan, (gf) - gluten free, (df) - dairy free