

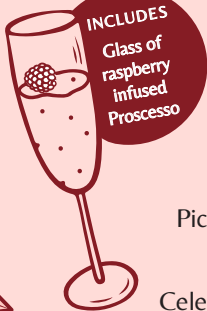


Q

Valentine's Day

M E N U

— STARTERS —



Truffle infused Celeriac Velouté VG
Focaccia soldiers & pumpkin seeds

Crispy Duck Leg
Pickled mooli and carrot, chilli & spring onion

Pan Fried Scallops GF
Celeriac and basil puree, tapioca crisps & chorizo



— MAINS —

Wild Mushroom Barley Risotto VG
Vegan style parmesan shavings & herb oil

Herb Crusted Monkfish
Oven baked with a herb crumb, wholegrain mustard
and potato cake & beurre blanc sauce

Lamb Rump
Pan seared with celeriac puree, silverskin onions,
crispy cavolo nero and red wine jus

— DESSERTS —

Dark Chocolate Fondant
Raspberry sorbet with freeze dried raspberry and coral tuille

Choux Au Craquelin
Profiterole with caramel, chantilly & hazelnut crumb

Spiced Charred Pineapple VG GF
Mango sorbet & crumble

Our ingredients are locally sourced and prepared on the day.
Please advise your server of any allergies or dietary requirements before
ordering your meal.

V – Vegetarian VG – Vegan GF – Gluten Free

A discretionary 12.5% service charge will be
added to your bill. Prices include VAT.



£50.00
per person