



Valentines Day Menu

Cocktail on arrival

Bellini – Itynera Prosecco Brut blended with peach juice

Pre-Starter *Optional*

Oysters three ways

(£4.50 Supplement per guest)

To Start

Apple and bacon tart tatin with seared foie gras and black pudding crumb
Seared pigeon breast and confit leg with truffle gnocchi, broad beans and a fig puree
King scallops with mango and red onion salsa, coconut puree and coriander jelly
(v) Asparagus tips with parmesan custard, chickpea crackers and truffle oil
(v) Beetroot carpaccio, beetroot and goats cheese roulade, beetroot jelly

To Follow

Roast rack of lamb, lamb pudding and crisp belly with rosemary crushed potatoes, broad beans, pine smoked garlic and port jus
Tenderloin of pork rolled in brioche and herb crumb with a celeriac and tarragon rosti, wilted spinach and a mustard cream
Monkfish tail marinated in squid ink with crispy squid, roasted vegetables and a red pepper and prawn broth
Pot roast breast of corn fed chicken with ballontine chicken leg, glazed chanterney carrots, baby gem lettuce and braising juices
(v) Goats cheese ravioli with carrot puree, caramelised shallots, spinach and a chive cream

For Dessert

Black cherry fondant with vanilla ice cream and dark chocolate sauce
White chocolate panacotta with raspberry compote and pistachio shortbread
Rhubarb mille feuille with chantilly cream
Warm carrot cake with orange crème brulee
Selection of five British cheeses with homemade chutney biscuits

3 Courses £35.00

**A Discretionary 10% service charge is added to all bills. All tips go to the staff.
Please inform staff of any special dietary requirements. All bills are inclusive of VAT.
Booking Essential Tel: 0191 2210904**