

# VALENTINES DAY

£44.95 per person

### **STARTERS**

Pea & Watercress Soup 
ham hock, feta, pea shoot salad M

black garlic, chilli Mu,s,so,se

#### Chicken Parfait

Champagne jelly, onion jam, toasted brioche G,M,SO,MU,SO,E

Crab & Roasted Red Pepper Lasagne

brown crab emulsion, brioche crumb cr,G,SO,MU,E

# **MAINS**

#### Beef Fillet 10oz to share

oxtail bon bon, braised beef cheek, herb crusted bone marrow, duck fat chips served with your choice of chimichurri, peppercorn or bearnaise sauce G,M,MU,SO,E,C

Roasted Prosciutto Wrapped Monkfish

onion puree, red wine reduction, crispy kale, baby carrots, potato rosti m,so,mu,F,c

#### Pan Fried Duck Breast

wild mushroom & duck leg tortellini, hispi cabbage, burnt onion petals, salt baked celeriac, port wine jus E.G.M.SO.C.MU

Asparagus Risotto 🔘 🔮

pickled sweet fennel, baby courgette, charred baby leeks so, Mu, M

## **DESSERTS**

Chocolate Mousse Tart

chocolate covered strawberries, strawberry Prosecco sorbet M.E.SO

Lemon Mousse ®

raspberry sorbet, freeze dried raspberry, fizzy sherbet lemonade tuile s

Almond Flaked Paris-Brest

custard mousseline, cherry gel, spiced poached pears N,P,E,G,M,SO

#### Chocolate Assiette to share

mini chocolate & strawberry mousse tartlets, white chocolate & passionfruit macaron, tiramisu truffle, millionaires chocolate ice cream N,P,M,E



# VALENTINES DAY

All tables will be subject to a discretionary service charge of 12.5%

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya





