

## VALENTINE'S DAY

£89 per person

### STARTERS

King prawns pil pil, paprika, lemon, chili, panko breadcrumbs

Burrata, pear, walnut, honey chili oil (V)

Pan roast cauliflower steak, mushroom two ways, hazelnut, sage (VG)

### MAINS

Cornish Cod, butter beans, bacon, lemon, peas

Ribeye, pickled mushroom, tomato & shallot salad, peppercorn sauce

Potato gnocchi, black truffle, wild mushrooms, spinach (VG)

### SIDES

(£6 each)

Chargrilled broccoli, pil pil (VG)

Chips, Parmesan & truffle oil

### DESSERTS

Limoncello cheesecake, raspberry

Mango & coconut parfait, passion fruit, coconut crumb (V)

Chocolate brownie, raspberry sorbet (VG)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.