

VALENTINES MENU



TASTING MENU

CREAMY CARROT SOUP

WITH FOCACCIA (V) (GF)

SALMON TATAKI

SEARED SALMON WITH SIRACHA MAYO, PICKLED CUCUMBER AND NORI DUST (GF)

BEEF SHIN RAVIOLI

WITH RED WINE SAUCE

LEMON SORBET

PALATE CLEANSER



MAIN COURSE

CHOOSE ONE PER PERSON

28 DAY AGED SIRLOIN

WITH CARROT PURÉE, GRILLED LEEKS, POMMES ANNA AND RED WINE JUS (GF)

PAN SEARED CHICKEN BREAST

WITH POMME PUREE, BABY CARROTS AND WILD MUSHROOM SAUCE (GF)

BAKED SEABASS

WITH NEW POTATOES, BROCCOLI, CAPER, SEAWEED BUTTER SAUCE (GF)

MISO AUBERGINE

WITH HONEY GLAZED CARROTS, RAINBOW CAULIFLOWER AND TOMATO CHUTNEY (V)



DESSERT

CHOOSE ONE PER PERSON

CHOCOLATE ORANGE TORTE

WITH VANILLA ICE-CREAM(V) (GF)

STRAWBERRY & PROSECCO CHEESECAKE

CHOCOLATE FONDANT

WITH VANILLA ICE-CREAM