



Valentine's Menu

3 Courses Set Menu £65

STARTERS

Homemade salmon and smoked haddock fish cake,
served with watercress sauce

Crispy five-spice duck leg confit salad (gf)

Tempura tiger prawns, chilli garlic mayo dip

Tomato, avocado and buffalo mozzarella tacos (v)

Vegetable gyozas, sweet chilli sauce (vg, gf)

MAINS

Wild bass fillet with lobster bisque sauce,
saffron new potatoes and roasted fennel

Beef medallion, gratin dauphinois, spinach and red wine sauce (gf)

Stuffed corn-fed chicken wrapped in bacon with goat cheese,
creamy beetroot sauce and sautéed potatoes (gf)

Roast stuffed sweet peppers with ratatouille, served with pilaf rice (v)

DESSERTS

Salted caramel brownie with raspberry sorbet (gf)

Fresh strawberries dipped in chocolate with Chantilly cream (gf)

White wine and saffron-poached pear served with vanilla ice cream (gf)

Cheese selection with all trimmings (for two people)

Add a bottle of Prosecco for £25

For tables of 2-9 guests, a 12.5% service charge is discretionary.

For tables of 10 or more guests, a 12.5% service charge is automatically added. All service charges are shared among our team

All orders must be submitted a minimum of 72 hours in advance

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. Consuming raw meat, seafood, or shellfish may increase your risk of foodborne illness, especially if you have a medical condition.