

Valentine's Day

Complimentary glass of prosecco

STARTERS

*Foie Gras & chicken liver parfait, fig chutney
& homemade brioche*

*Hand dived scallops carpaccio, pickled cucumber
& lime aged olive oil*

*Crispy confit of duck on toast, cherry tomato, pears
& date molasses*

Grilled giant gambas, lemon olive oil

*½ Doz of oysters (Fine de Claire), Chardonnay red
wine shallot vinaigrette & Poilane bread*

MAINS

*Honey glazed Gressenham duck breast, wilted spinach,
blossom orange sauce*

*Roast John Dory, salsify, artichokes, cherry tomato
& pomegranate sauce*

*Roast fillet steak, toasted chanterelle & red wine
sauce with chips*

Lobster & crayfish, roast pepper, baby fennel tagine

*Fettuccine with creamy artichokes, herbs, truffle oil
& aged Parmesan*

DESSERTS

Strawberry crème brûlée

Raspberry & chocolate tarte

Honeycomb cheesecake

Selection of fine cheese

3 course meal

£55 per person