

VALENTINES DAY MENU

4 COURSES INCLUDING GLASS OF PROSECCO £35 PER PERSON

Chefs welcome of canapes & breads

TO START

French onion soup, gruyere croute (v)

Seared squid & chorizo, watercress salad, garlic aioli

Chicken & port pate, caramelised shallots, pear jelly, balsamic toast

MAINS

Seatroun, tarragon crumb, beetroot mash, samphire & béarnaise sauce

Gnocchi, roast garlic & tomato, rocket & parmesan (v)

Confit chicken, potato gratin, vine tomatoes & wild mushroom sauce

DESSERTS TO SHARE

Chocolate fondant & pistachio cream, white chocolate & strawberry cheesecake, lemon meringue tart.

Food allergies and intolerances: please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where Allergens are present.

Any discretionary gratuities will be distributed in full to our team members.