

VALENTINE'S DAY

STARTERS

Asparagus, Fig, Smoked Duck Salad

roasted almonds, honey and sherry dressing

Heritage Beetroot Carpaccio

whipped goat cheese, candied walnuts, frieze, herb croutes

Seared Tuna Niçoise

quail egg, blushed tomatoes, olives, french dressing

Baked Camembert (To Share)

candied walnuts, truffle, house chutney, crostini

MAINS

Black Truffle Risotto

mascarpone, shaved truffle, tendril shoots, king oyster mushroom

Chicken Valentino

Provençal sauce, stem broccoli, pancetta, pistachio creamed potatoes

Fillet of Seabass

Asparagus, samphire, king prawns, smoked butter

Chateaubriand (To Share £8pp supplement)

chateaux potatoes, smoked carrot puree, fine beans, watercress

DESSERTS

Passion Fruit Crème Brulee

passion fruit jelly, short bread crumb

Chocolate Bomb

chocolate mousse, salt caramel sauce, cherry puree

Wild Berry Pavlova

raspberry coulis, meringue, vanilla cream

Mille Feuille (To Share)

berries, crème patisserie, pistachio