

# VALENTINE'S MENU

## AMUSE BOUCHE

**TEMPURA OYSTER**  
melon and black pepper caramel

## STARTERS

**GIN-CURED SALMON TARTARE**  
compressed cucumber

**GRILLED WATERMELON, FETA AND PARMA HAM SALAD**

**GUINEA FOWL AND TRUFFLE TERRINE**  
pineapple and chilli chutney

**GRILLED LANGOUSTINES**  
shellfish bisque

## PALATE CLEANSER

**CHAMPAGNE SORBET**

## MAINS

**VENISON WELLINGTON**  
potato gratin, tenderstem broccoli, truffle jus

**GRILLED MONKFISH**  
confit duck leg risotto, kale, red wine jus

**CONFIT CARROT**  
pumpkin seed and cashew crumb, whipped goats cheese, coriander micro salad, balsamic

**CORN-FED CHICKEN**  
celeriac puree, pickled shallots

## DESSERTS

**CHOCOLATE FONDANT**  
beetroot caramel, chocolate ice cream

**LEMON MERINGUE TART**  
raspberry sorbet

**STICKY TOFFEE PUDDING**  
vanilla ice cream, caramelised banana

**Five courses 60.00 per person**

gf/gluten-free | gfo/gluten-free option available | df/dairy-free | dfo/dairy-free option available  
v/vegetarian | ve/vegan | veo/vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.