

Valentine's Weekend

MENU £47.50 per person - 13th & 14th February

Chocolate truffles and Bucks Fizz on arrival

Chef's Amuse Bouche

Starter

Goat's Cheese & Caramelised Onion Puff Pastry Swirl rocket pesto, pickled shallots (v)

Roasted Cauliflower Velouté, curry oil, cheddar cheese straw (v, gf*)

King Prawn & Crayfish Cocktail bloody-mary dressing, baby gem, chive oil (gf)

Smoked Chicken & Apricot Terrine grain mustard mayo, cornichons, sourdough crisps

Seared Scallops, (£8.00 supplement) Pea purée, crisp pancetta, beurre noisette & capers

Main

Pan-Roasted Hake Fillet creamed leeks, crushed new potatoes, Champagne beurre blanc (gf)

Slow-Braised Beef Short Rib horseradish mash, steamed curly kale, red wine jus (gf)

Wild Mushroom & Spinach Wellington roast garlic cream, thyme potatoes, seasonal greens (v, ve*)

Free-Range Chicken Supreme sun-dried tomato risotto, basil oil, parmesan crisp (gf*)

Chateaubriand to share (£20 supplement per person) chunky chips, peppercorn sauce, rocket salad, seared tomato, Portobello mushroom

Dessert

Dark Chocolate Delice orange & griottine cherry compote, shaved dark chocolate (v, gf)

Craquelin Choux, Salted Caramel & Raspberry Crème honeycomb shard & vanilla ice cream(v)

Passionfruit Cheesecake mango sorbet & toasted coconut (v)

Apple Tart Tatin to Share (£2.50 supplement per person)
salted caramel & Chardonnay sauce, clotted cream ice cream (v)

GF = Gluten Free **DF** = Dairy Free **V** = Vegetarian **Ve** = Vegan

Dishes labelled with GF and DF can be requested when ordering.

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product. Our suppliers and chef's take great care to remove any bones from our boneless items however there could be a small chance of finding one.