



Valentine's Day

À La Carte Menu



£45 per person

STARTERS

Mini baked camembert, homemade focaccia, onion chutney

Chicken liver parfait, toasted sourdough, tomato relish

Lobster bisque, crab tortellini, baked bread

Confit duck leg, chicory, watercress and orange salad

MAIN COURSE

Fillet steak, braised shin 'cottage pie', parmesan truffle fries, honey glazed carrots
(£8 supplement per person)

Grilled lemon sole fillet, caper and lemon noisette, tenderstem, buttered new potatoes

Wild mushroom pappardelle, truffle cream, toasted crumb, shoot salad

Butter poached chicken breast, confit leg fritter, creamed leeks, dauphinoise, wild mushroom jus

To share - fillet steak, slow cooked beef rib, lobster mac'n'cheese, parmesan truffle fries,
Caesar salad, onion rings, red wine jus
(£25 supplement for two people)

DESSERT

Salted caramel heart, milk chocolate cremeaux, candy peanut

Black forest gateaux, cherry and kirsch, aerated dark chocolate

White chocolate cheese cake, blueberry and honeycomb

(all three desserts to share £7 supplement)

AFTER DINNER

Chocolate dipped strawberries £3.50 per person

Affogato and petits fours to share £6.00

4 piece cheese board to room with accompaniments £13.50

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens. Should you require any further information regarding allergens, please speak to a member of our team before ordering.