



Valentine's day

À LA CARTE MENU

FOR THE TABLE

Homemade Sundried Tomato Focaccia
Olives, Sriracha, Hummus, Crostini

STARTERS

Smoked Salmon, Crab & Lobster Terrine
Caviar, Pickled Fennel, Dill Emulsion

Whipped Goats Cheese
Fig, Beetroot, Lemon Dressing, Pine-nut Crunch

Asian Pork Belly
Soy & Honey Glazed, Cucumber, Chilli, Salted Peanut

Carrots & Coriander Velouté
Crispy Carrots, Curry Oil

MAIN COURSE

Two Styles of Beef
Guiness Braised Brisket and Roasted Loin, Salt Baked Celeriac, Truffle Sauce

Wild Mushroom Pappardelle
Mushroom Powder, Parsley Pesto, Truffle Oil

Sea Bream
Caramelized Cauliflower, Caper Butter Sauce, Earl Grey Raisins

Honey Glazed Duck Breast
Leg Meat Samosa, Heritage Carrots, Red Wine Sauce

Sharing Steak
Treacle Cured Fillet of Beef, Shin 'Hot Pot', Parmesan and Truffle Fries, Peppercorn Sauce, Onion Rings, Caeser Salad, Truffle Mac and Cheese (£25 supplement per couple)

DESSERT

Passion Fruit Cheesecake
Mango Salsa, Coco nut Ice Cream

Raspberry Shortcake
White Chocolate Cream, Textures of Raspberry

Warm Chocolate Fondant Tart
Salted Caramel and Praline

Nunsmere's Tasting of Desserts (to share)
Chocolate Lava Cake, Salted Caramel Ice Cream, Strawberry and Vanilla Tart, Passionfruit Cheesecake

AFTER DINNER

Chocolate Dipped Strawberries to share £8

Affogato and Petit Fours £6.50

Cheeseboard with Traditional Accompaniments £14

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 if you require any further information regarding allergens, please speak to a member of our team before ordering. Many of our dishes can be altered to suit requirements.