



# 14<sup>th</sup> February 2024

## Valentines Dinner

**Glass of Champagne or Strawberry Bellini**

**Bread basket, white bean & rosemary aioli**

**starters**

creamy artichoke, potato & rosemary soup, truffle oil **(gf)**  
marinated feta, blood orange, beetroot, apple, watercress **(gf)**  
seared rare tuna, heritage carrots, radish, chilli, lime, coriander **(gf)**  
chicken liver & tarragon pate, apple & grape chutney, sour dough  
crab, tomato & saffron tart, rocket & vinaigrette**(n)**

**mains**

peppered fillet of beef, potato & rosemary gratin, spinach, port sauce **(gf)**  
harissa yoghurt lamb rump, braised kofta, pomegranate, pistachio & mint quinoa tabbouleh **(gf)(n)**  
wild sea bass, tiger prawn, squid laksa, noodles, bok choy, coriander **(gf)**  
baked cod, parsley potatoes mash, samphire, champagne butter sauce **(gf)**  
vegan spaghetti, sundried tomato pesto, arroncina beans, ruby chard

**dessert**

buttermilk pannacotta, raspberry compote **(gf)**  
dark chocolate mouse, banana and honeycomb ice cream **(gf)**  
passionfruit brulee tart, creme fraiche, rhubarb **(n)**  
coconut & mango sorbet, purple relish**(v)(gf)**  
selection of neals yard cheese, grapes & biscuits

**£65**

**(gf)** gluten free **(n)** contains nuts **(v)** vegan

an optional gratuity of 13.5% will be added to your bill  
please note we cannot guarantee the absence of traces of nuts in any of the above dishes  
for allergy or food intolerance information please ask a member of staff