VALENTINE’S MENU

Three courses with a glass of Champagne
99.00 for two

DUCK LIVER PARFAIT
Brioche toast and tangy tomato chutney

SEVERN AND WYE SMOKED SALMON CLASSIC
With chopped garnish of soft boiled egg, cornichons, parsley and red onion

ARTICHOKE, OLIVE AND GREEN BEAN SALAD (vegan)
Jerusalem and globe artichokes with walnut dressing

GARLIC ROAST SCALLOPS AND TIGER PRAWNS (for 2 to share)
Scallops roasted in the shell with garlic butter alongside juicy tiger prawns with lemon and watercress

PROSECCO AND SICILIAN LEMON GRANITA

CONFIT GRESSINGHAM DUCK LEG
Braised Puy lentils, button onions and pancetta

PAN SEARED COD, TOMATO, PEPPER AND OLIVE RAGOUT
Succulent darne of cod steak pan seared, with a chunky ragout of tomatoes, peppers and olives

GARLIC AND WILD MUSHROOM BLACK RISOTTO (vegan)
Black truffle

ALL THE ABOVE SERVED WITH A SELECTION OF VEGETABLES AND POTATOES

CHATEAUBRIAND (for 2 to share)
500g cut of the top end of the fillet roasted served with beef tomatoes, watercress, pommes frites, green beans, peppercorn sauce and Béarnaise

TARTE AU CITRON
Raspberry sorbet

CHOCOLATE AND AVOCADO MOUSSE POTS (vegan)
Topped with pistachio, pomegranate and dried cranberries

SELECTION OF ARTISAN CHEESE (for 2 to share)
Biscuits, chutney and fruit

APPLE AND PEAR TARTE TATIN, CALVADOS ICE CREAM (for to 2 to share)
Apples and pears baked in caramel under all butter puff pastry
Served with boozy Calvados ice cream

For special dietary requirements or allergy information, please speak with our staff before ordering.
Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.