

Valentine's Set Menu

STARTERS

Honey Roasted Parsnip Soup (v)

Curry Oil | Warm Sourdough Bread

Ham Hock Terrine

Pineapple Textures | Crispy Goats Cheese

Crab & Lobster Cocktail

Baby Gem Lettuce | Pickled Cucumber | Sourdough Crumb | Marie Rose Espuma

Salt Baked Beetroots (vg)

Charcoal Mayonnaise | Candied Walnut Granola

MAINS

Fish Du Jour

Spinach | Mussels | Warm Tartar Sauce | Triple Cooked Chips

Beef Fillet

Seared Foie Gras | Spinach | Parsley Emulsion | Truffle Mash | Diane Sauce

Pork 3 Ways

Tenderloin | Pork Belly | Pig Cheek Croquette | Kale | Toffee Apple Puree | Red Wine Jus

Onion Tatin (vg)

Onion Marmalade | Burnt Onion Puree | Vegetarian Demi-Glace | Hazelnuts

SIDE

French Fries • (vg) £4

Sweet Potato Fries • (vg) £5

Creamed Mashed Potato * (v) £4

House Salad * □ (v) £4

Mixed Vegetables * □ (v) £4

DESSERTS

Fresh Fruit Platter □*

Melon | Pineapple | Grapes | Plum | Kiwi | Strawberry Sorbet

Warm Pineapple Cake

Rum Toffee Sauce | Brandy Snap | Coconut Ice Cream

Custard & Strawberry Slice

Strawberry Sorbet

Choux Buns

Milk Chocolate Chantilly | Salted Caramel Ganache | Chocolate Brownie

Three Courses £39.00

* – Gluten Free | (v) – Vegetarian | (vg) – Vegan | • – Gluten Free Option Available | □ – Vegan Option Available

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order.

Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.