



Valentine's Day 2020

Starters

Watercress velouté, marmite roast potatoes, almond and tarragon dressing (VG)

Seared scallops, radish, peanut and lime pickled mouli (GF)

Lobster sui mai, laksa broth, beetroot and mandarin gel

Pork belly pressé, rhubarb gel, granny smith apple (GF)

Mains

Roast aubergine, pomegranate, white bean purée, corn, coriander and pomegranate salsa (VG)

Sous-vide salmon, tiger prawn, clams, rouie with a bouillabaisse sauce

Pan fried bass, wilted greens, celeriac purée, pancetta, confit chicken wing, red wine reduction (GF)

Pan fried sirloin, foie gras parfait, potato terrine, king oyster mushroom. Madeira jus

Desserts

Apple tatin, vanilla ice cream, caramel sauce (V)

Strawberry parfait, dark chocolate mousse and berries (GF) (V)

Passion fruit tart, coconut sorbet, raspberry gel (V)

Cheese and biscuits (GF Available)

£45.00 per person

All prices are Goods and Services Tax inclusive

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.

If you have any specific dietary requirements please inform your waiter.

(GF=Gluten Free, VG= Vegan, V= Vegetarian)