



## VALENTINE'S MENU

### CRISPY OYSTERS OR CRISPY GYOZA (V)

With citrus gel & spicy mayo. Served on apple & fennel salad

### TO START

#### BEETROOT & POTATO CAKE (V)

Mildly spiced beetroot & potato cake, spinach,  
coconut broth with green chilli & turmeric

#### TURBOT CEVICHE

With chilli, calamansi, red onions, sweetcorn and passion fruit

#### SUSHI PLATTER (TO SHARE)

Chefs selection of sashimi and mixed sushi

#### BEEF TATAKI

Seared beef, pico de gallo, chilli, soy, mirin,  
sesame and truffle dressing, garlic crisps

### FOR MAIN

#### POTATO GNOCCHI (V)

Grilled king oyster & porcini mushrooms, tarragon and truffle cream

#### SEA BASS

Sweet potato purée, miso, samphire and spinach

#### FILLET STEAK

King oyster mushroom, vine tomato, dauphinoise potatoes,  
truffle jus or pepper sauce

#### NORTH AFRICAN LAMB (TO SHARE)

Duo of lamb, buttered baby carrots, spinach, ras el  
hanout spiced jus and new potatoes (GF)

### DESSERT

#### CHOCOLATE MOUSSE

Chocolate mousse, caramel sauce, peanuts

#### APPLE TARTE TATIN

Served with vanilla ice cream

#### ORANGE CHEESECAKE

White chocolate & orange cheesecake, almonds, lime compote  
Served with vanilla ice cream

#### CHEESE PLATTER (TO SHARE)

Selection of local, British and Continental cheeses  
Jersey Black Butter, quince jelly & crackers

£52.50 PER PERSON  
(GST INCLUSIVE)