



THE
Grill

VALENTINE'S MENU

STARTERS

VEGETABLE GYOZA

Vegetable gyoza with soy, sesame and chilli dressing

ROCKEFELLER OYSTERS (6)

Baked oysters with creamed spinach, parmesan and panko crumbs

BEEF TATAKI

Seared beef tataki, pico de gallo, crispy garlic and ponzu dressing

TERIYAKI CHICKEN

Soy & mirin marinated grilled chicken skewers, smashed cucumber salad with chilli & sesame dressing

MAINS

BUTTERNUT SQUASH & SAGE TORTELLONI

Roasted butternut squash filled tortelloni with sage & truffle cream

SEA BASS

Grilled sea bass fillet, new potatoes, green beans, garlic butter and lemon

GRILLED TUNA

Grilled tuna steak, warm beans and potato salad with spicy Harissa dressing

RIB EYE STEAK

Served with baked onion, vine ripened tomatoes, onion rings and chips with a choice of sauce or butter

DESSERTS

CHOCOLATE FONDANT

Melt in the middle rich chocolate fondant, chocolate soil and raspberry sorbet (GF) (Please allow 15 minutes)

BAILEY'S CHEESECAKE

Bailey's and caramel cheesecake, vanilla ice cream and cashew nut praline

CHOCOLATE & HAZELNUT CHURROS

Chocolate and hazelnut filled churros with chocolate sauce

SELECTION OF CHEESES

Served with chutney, quince jelly, warm bread, crackers and grapes
(GF bread available)(V)

£50 PER PERSON GST INCLUSIVE

(V= VEGETARIAN, VG = VEGAN) PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.