



THE
Grill

VALENTINE'S MENU

STARTERS

BAKED JERSEY SCALLOPS

Baked in the shell with green chilli, yuzu kosho butter, topped with nori, katsubushi, panko crumbs and ikura

BEEF TATAKI

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

DUCK CROQUETTES

Crispy duck and orange croquettes with kalamansi sriracha mayo

GRILLED KING OYSTER MUSHROOMS

Grilled oyster mushrooms, Jerusalem artichoke purée, crispy capers and sour cherry harissa

MAINS

SEA BASS

Grilled sea bass fillet, prawn croquette, green beans, lemon, garlic and chive butter

TUNA KATSU

Crispy tuna steak, warm courgettes and potato salad, Thai red curry sauce and coriander

STEAK AU POIVRE

Grilled fillet steak, classic pepper sauce, creamy mash and sautéed mushrooms

TARRAGON GNOCCHI

Soft home made potato gnocchi, mixed wild mushrooms, broad beans, pecorino and herbs, cream

DESSERTS

CHOCOLATE FONDANT

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

CHOCOLATE INDULGENCE (TO SHARE)

Melt in the middle chocolate fondant, mini chocolate & hazelnut mousse, chocolate fudge, chocolate soil & raspberry sorbet

BAILEY'S CHEESECAKE

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

ENGLISH BLUE CHEESE

Wedge of English blue cheese, poached pear tart, candied walnuts and truffle honey (V)

PETIT FOURS

£52.50 PER PERSON GST INCLUSIVE

(NGCI = NO GLUTEN CONTAINING INGREDIENTS, 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.