



Valentines Menu

£30.00 per person, 10% service charge will be added to your bill

To start

Home smoked oak salmon, sesame salmon rilette with caper puree, confit capers & horseradish

Tomato soup & toasted pinenuts, pesto & parmesan shavings

Pigeon breast, pomme puree, watercress, pomegrainte, hazelnut dressing

Main courses

Chicken, tomato and basil roulade with parsnip and vanilla puree, crushed chickpeas, red onion marmalade & red wine jus

Ribeye steak with cabbage puree, baby onions, creamed bacon cabbage and chestnut mushroom, carrots & Maderia jus (supplement of £5.00)

Seabass fillet with saladaise potatoes, saffron apple and white wine jus

Desserts

Rose water panna cotta with rose petals, lange de chat

Valrona chocolate marquise, bound with bisquite al a cullinere sponge, honey and ginger wafers with orange ice cream

Treacle tart with clotted cream & honeycomb

To finish

Coffee and homemade biscuits