

VALENTINE'S MENU

Prosecco on arrival and warm foccacia with butter & oil for dipping

STARTERS

Pan-Seared Cornish Scallops (GF)

butternut squash purée, samphire, brown butter, toasted hazelnut

Beef Tartare (GF)

smoked mayonnaise, confit egg yolk, crispy parmesan, micro cress

Charred Celeriac (VE, GF)

pickled butternut squash, celeriac purée, chive oil

MAINS

Braised Short Ribs (GF)

charred tenderstem broccoli, caramelized celeriac purée, red wine jus

Pan-Seared Sea Bass (GF)

confit king oyster mushroom, cauliflower & beetroot purée, pickled cauliflower

Wild Mushroom Risotto (VE*, V, GF)

crispy parmesan, chives

SIDES

£5 each

Parmesan & Truffle Fries (VE, GF, NF)

Rosemary Salted Fries (VE, GF, NF, DF)

Tenderstem Broccoli (VE)

Herbed Baby Potatoes (VE, DF, NF, GF)

DESSERTS

Chocolate & Orange Cake (VE)

orange & star anise sorbet

Lime & Avocado Cheesecake (GF)

raspberry coulis, mango compote

Passion Fruit Ganache

sponge cake, dulce de leche

Prices include VAT. A discretionary 10% service charge applies. Our kitchens handle allergens including nuts, gluten, dairy and others. Despite strict procedures, trace allergens may remain. Allergen information for all dishes, covering the 14 legally recognised allergens, is available from our team. Please inform us of any allergies or dietary needs before ordering. Indicators: (V) Vegetarian (VE) Vegan / (VE*) with modifications (DF) Dairy Free / (DF*) With modifications (GF) No added Gluten / (GF*) With modifications (NF) Nut Free / (NF*) With modifications. 'No added gluten' and 'nut free' refer to ingredients used, not the absence of trace allergens. Modified dishes may require substitutions and cannot be guaranteed allergen free. Guests with severe allergies should consult our team before ordering.