

VALENTINE'S MENU

Available Friday 10th - Tuesday 14th February, 5pm - 9.30pm

GLASS OF PROSECCO ON ARRIVAL

FOR THE TABLE

Tear & Share Garlic Dough Balls **(Ve available)**
Garlic butter & aioli

STARTERS

Slow-roasted Tomato Soup
Rosemary & sun-dried tomato focaccia

Paella Arancini
Red pepper purée & basil emulsion

Chicken Liver Pâté
Toasted brioche, red onion & thyme purée

Truffle Mac & Cheese Croquette **(Ve)**
Cherry tomato jam

MAINS

Pan-fried Hake with Mix Bean Cassoulet
Tenderstem broccoli, black olive tapenade
& pickled pink onions

Rump of Lamb
Dauphinoise potato, sweet carrot purée,
pickled carrots, peas & roasted meat jus

Roasted Chicken Breast
Chicken croquette, potato terrine,
shallot purée & chicken jus

Risotto Primavera **(Ve available)**
Asparagus, peas, broad beans & parmesan

DESSERTS

Warm Chocolate Fondant
Pistachio ice cream, raspberry gel
& dried raspberries

Lemon Delice
Lemon curd, limoncello sorbet
& amaretti crumb

Pornstar Martini
Pineapple mousse, passion fruit sorbet,
mango gel, oat crumble & prosecco jelly

Chocolate & Avocado Mousse **(Ve)**
Shortbread biscuit

TEA, COFFEE & MINTS TO FINISH

£99.90 PER COUPLE

SO ROMANTIC

(V) Vegetarian | (Ve) Vegan | (N) Nuts | (DF) Dairy-free | (GF) Gluten-free
Food allergies & intolerances: before ordering food & drink, please speak to a team member
if you would like to know more about our ingredients.