

VALENTINE'S MENU

NIBBLES

Oysters with a shallot vinegar and lemon | £4.50 each

STARTERS

Gratin style green-lipped mussels with garlic butter, white wine, parsley, sourdough crumb | £13

Beef carpaccio, rocket, shaved parmesan, capers and truffle oil | £16

Burrata, roasted heritage beetroot, popped lentils, watercress, lemon olive oil | £14

MAINS

Chateaubriand (for 2), served with roasted tomato, truffle fries or truffle mash, charred shallots, & bone marrow butter | £115
(Choice of sauce: peppercorn, bearnaise)

Pan seared sea bass, herbal crushed new potatoes, samphire, confit cherry tomatoes, pickled fennel, watercress, champagne butter sauce | £25

Chestnut, wild mushroom linguine, with parmesan cream, crispy sage and truffle shavings | £23

PUDDINGS

Profiteroles filled with vanilla mascarpone cream, salted dark chocolate sauce, raspberry crumb, fresh strawberries | £10

Chocolate fondant (for 2), served with raspberry sorbet, nut praline | £15

Vanilla pannacotta, chocolate strawberries, mixed berry compote, and biscotti | £9



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