

VALENTINE'S DAY 2022

5 COURSE MENU £135.00 FOR 2 PEOPLE

DRINK ON ARRIVAL

CURRY CURED SALMON (GF)

Yoghurt and cucumber relish

PORK BELLY (GF)

Nashi pear and apricot ketchup

SEARED SCALLOP (GF)

With XO sauce

CHATEAUBRIAND TO SHARE (GF)

Truffled terrine and blue cheese sauce

STRAWBERRY MOUSE (V)

Milk chocolate cremeaux and cocoa tuile

OR

WATERMELON TARTARE (Ve, GFa)

Grapefruit segments and chilli soy dressing

BUBBLE AND SQUEAK CROQUETTE (Ve, GFa)

Mushroom ketchup

KATSU CELERIAC (Ve, GFa)

Aromatic salad and coconut curry sauce

MISO GLAZED AUBERGINE (Ve, GF)

Kimchi and roasted courgette

ROASTED PINEAPPLE (Ve, GF)

Lime jelly, mango cream and citrus sherbert

NOT SUITABLE FOR CHILDREN

Should you have any dietary requirements or allergies, please make your waiter aware at the time of ordering.

GF – Gluten free, GF – Gluten free adaptable, N – Contains nuts, V – Vegetarian, V - Vegan





