



VALENTINES DAY MENU £75 pp

Valentines cocktail on arrival

Optional Oysters Add On (either classic or apple poached) - £24 for 6

Grilled sourdough, whipped chive butter

STARTERS

Citrus & dill cured salmon, orange & fennel salad, avocado puree, onion oil

Or

sweetcorn, sweetcorn, sweetcorn

Sweetcorn puree, sticky spicy sweetcorn rib & sweetcorn, salsa, tullie

MAINS

Pan-seared hake fillet, buttery sea vegetables, burnt onion purée & pickle, crispy potato nest, roasted hake butter sauce, onion oil

Or

7oz dry-aged fillet steak, black mushroom purée, sautéed wild garlic mushrooms, slow-cooked beef shin Bon Bon, beef & truffle jus

Supplement £15pp

Or

Rolled ricotta gnudi, roasted butternut squash, puree & pickled, sage butter sauce, crispy sage, Parmesan

DESSERT

White chocolate and strawberry parfait, white chocolate mirror glaze, cornflakes base, poached vanilla & rose strawberries, strawberry powder, champagne sorbet

Or

English & French cheese selection, onion & green apple chutney, house-made cracker, grapes
supplement £10pp