



Valentine's Day

SET MENU

STARTERS

Beetroot carpaccio with goat's cheese mousse, candied walnuts, microgreens, and honey-balsamic glaze

Seared scallops with cauliflower purée, crispy pancetta, and saffron beurre blanc

Rich wild mushroom and tarragon soup, drizzled with truffle oil and a Parmesan crisps

MAINS

Pan-roasted duck breasts with cherry jus, fondant potato, caramelised baby carrots, and sautéed spinach

Herb-crusted cod with lemon butter sauce, pea purée, crushed new potatoes, and tenderstem broccoli

Butternut squash ravioli with sage butter, crispy sage, and toasted pine nuts

DESSERTS

Dark chocolate fondant, vanilla ice cream, and raspberry coulis

Passionfruit cheesecake with a coconut base, topped with fresh tropical fruit

Strawberry and Champagne Eton mess

£37.95 per person.
Price does not include gratuity*

