



VALENTINE'S MENU

STARTERS

Spiced Shellfish Bisque

Gruyere Cheese Straw

Chicken and Pistachio Terrine

Apple Compote | Brioche Crisps

Spring Vegetable Salad (v)

Carrot Ribbons | Red Radish | Spring Onion | Sugar Snap Peas
Pickled Onions | French Dressing

King Scallops Ceviche

Pink Grapefruit Segments | Red Radish | Trio of Caviar

Goats' Cheese Curd (v)

Heritage Tomatoes | Tarragon Gel | Pea Shoots

MAINS

Braised Lamb Shoulder

Creamy Mash Potato | Baby Carrots | Chateau Courgettes | Rosemary Jus

Twice Baked Cheese Soufflé (v)

Courgette | Carrot and Leek Ribbons | Chive Cream Sauce

Truffle Chicken Supreme

Carrot Puree | Carrot Crisps | Baby Leeks | Chateau Potatoes
Thyme Red Wine Jus

Sirloin Steak

Rosemary Sea Salted Fondant Potato | Mushroom Ketchup
Slow Roasted Tomato | Peppercorn Sauce

Pan-fried Stone Bass

Saffron Risotto | Pickled Mooli | Beetroot Gel
Tenderstem Broccoli

DESSERTS

Apple Tart Tatin

Vanilla Ice Cream

Rhubarb and Apple Cake

Rhubarb Gel | Apple Sorbet

Fresh Fruit Platter

Champagne Sorbet

Crème Brûlée Quenelle

Sugar Basket | Orange Shortbread

Baked White Chocolate Cheesecake

Strawberry Compote



All prices include VAT (v) Vegetarian
For any specific dietary requirements or allergies, please ask a team member.

