



VALENTINE'S DAY
MENU

14.02.24
EVENING
ONLY



AMUSE

"Oysters & Pearls" – Fresh oysters, champagne vinegar, & dill pearls

TO START...

Lobster bisque, chilli croutes & lobster oil

Razor clams with smoked garlic butter

Slow braised pork cheek, cauliflower velouté, Guinness glaze

Mushroom parfait, pickled shallots, toasted sourdough

TO FOLLOW

Eslton Farm beef, wild mushrooms, textures of onion, port jus

Grilled red mullet, fennel & apple slaw, candied lemon & satay Sauce

Pear & Gorgonzola torteltonni, Cornish Blue sauce, toasted hazelnuts

Pan roasted chicken, potato fondant, creamed leeks, prosciutto crisp

TO FINISH

White chocolate panna cotta with black cherries

Dark chocolate ganache, fresh strawberries & Chantilly cream

Vanilla custard tart, rhubarb & almonds



2 Courses £31.50

3 Course £38.95

£10 non-refundable deposit to be taken at time of booking.

Please make staff aware of any allergies or intolerances.