VALENTINE'S DAY MENU

£39/- PER PERSON

STARTERS

Mini Beef Wellington Bites
with mushroom duxelles and red wine jus

Pan-seared Scallops & King Prawns
with pea purée, crispy pancetta, and truffle oil

Mediterranean Mezze board for two
falafel, hummus, baba ghanoush, marinated olives, and warm flatbreads

MAIN COURSE

Chicken Ballotine
with champagne cream sauce, fondant potatoes, and glazed baby vegetables

Grilled Sea Bass
with lemon and herb butter, crushed new potatoes, tender stem broccoli, and sauce vierge

Roasted Lamb Rump (cooked pink)
with creamy dauphinoise potatoes, buttered green beans, minted pea purée, and red wine jus

Vegan Wellington
layers of mushrooms, spinach, and beetroot in puff pastry, served with roasted vegetables and vegan gravy

DESSERTS

Chocolate Fondant
with raspberry coulis and vanilla bean ice cream

Tiramisu for two to share
classic Italian dessert with coffee-soaked sponge and mascarpone cream

Eton Mess for Two
layers of meringue, whipped cream, and fresh berries in a sharing bowl

Dish descriptions do not list every ingredient. If you have allergies or dietary requirements, please inform your server. A discretionary 10% service charge will be added to your bill for the benefit of our team. Prices correct at time of going to print