



## VALENTINE'S DAY MENU

### STARTERS

Caramelised onion tart with pan fried foie gras, mixed baby leaf salad

Hand dived seared scallops, celeriac purée, lime butter sauce, spinach

Local wild mushroom risotto, Jerusalem artichokes, Parmesan shavings

### MAINS

Mature fillet steak, truffle sauce, beef parcel, Bordelaise potatoes,  
honey roasted butternut squash

Wild sea bass, crab ravioli, vegetable julienne, chive butter sauce

Beetroot Wellington, miso ginger gravy, parsnip purée

### DESSERTS

Mini dessert selection

*Grand marinière profiterole, chocolate ice cream sandwich, apple Charlotte,  
meringue, crème fraiche & gooseberries*

Fresh fruit pavlova, raspberry coulis, passion fruit & mango sorbet

Artisanal cheese

£75 pp plus 10% service charge  
Full payment required at time of booking  
Fully refundable up to 7/2/26