

VALENTINE'S DINNER SET MENU

Three Courses for £50.00 served with a glass of Champagne Lanson

Available on the 14th and 15th of February

STARTERS

Soup of the day V

(Does contain: C, G, M, SS, / May contain: E, N, P, S)

Crusty bread, butter

Chicken & apricot terrine

(Contains: E, D, G / May contain: N, P)

Apricot gel, quince, brioche

Mozzarella, heritage tomato, sauce Romesco

(Does contain: D, G, N, Su)

Balsamic caviar, Extra Virgin Olive Oil

MAINS

Miso glazed duck breast

(Does contain: G, E, M, Mu, SS, S, Su)

Forestière tier potato, butternut purée, crispy enoki, apple jus

Seared salmon

(Does contain: F, D)

Sweet potato fondant, Romanesco, baby fennel, caviar and fennel velouté

Truffle and mushroom raviolini

(Does contain: E, D, G, Su)

Red wine cream

DESSERTS

Chocolate and ginger tart

(Contains: G, E, M, S / May contain: N, P)

Honeycomb ice cream

Vanilla panna cotta

(Contains: G, E, M, Su, S)

Prosecco macerated raspberries, lemon shortbread, raspberry foam

Rhubarb and custard crème brûlée

(Contains: G, E, M, S, N, P)

Almond biscotti

Whilst food safety is our highest priority, please note that whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. The menu shows which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. If you have a food allergy, intolerance or coeliac disease – please speak to the staff about the ingredients in your food or drink before you order. Adults need around 2000 kcal a day V = vegetarian VE = vegan GF = gluten free. C = Celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; Mo = Molluscs; Mu = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; Su = Sulphites.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.