

Valentine's Day Menu £55 per person

Enjoy a glass of Rose Stelle d'Italia Prosecco

Accompanied

Starter

Cured smoked Salmon (GF) 150 kCal

Served with celeriac remoulade, Thai asparagus, basil puree, finished with a red rose garnish and drizzle of lemon oil

Duck Confit Croquettes 225 kCal

Served with a red pepper coulis, fresh grapes and delicate baby leaves

Trio of beetroot Salad (VG, GF) 118 kCal

Served with goat cheese mousse, beetroot puree, toasted pine kernels, and a red rose garnish

Main

Pan fried Salmon fillet (GF) 654 kCal

Served with Basil-marinated olives, sundried tomato crushed potatoes, and a delicate pea sauce

Baked Aubergine (VG, GF) 301 kCal

Stuffed with roasted pumpkin, feta cheese, and chillies, served with a Provencal tomato sauce

Beef Bourguignon (GF) 444 kCal

Slow cooked in red wine, served with baby vegetables, crispy bacon and rich red wine sauce

Dessert

Fondant au chocolate 373 kCal

With a melting centre, served with creamy vanilla ice cream

Heart shaped Cheesecake 537 kCal

With a tangy passion fruit filling on a buttery biscuit base

Exotic fruit salad (VG, GF) 235 kCal

A discretionary service charge of 12.5% will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.