



VALENTINE'S DAY 2019

3 COURSE SET MENU WITH A GLASS OF PROSECCO

£34.00PP

STARTERS

RAS EL HANAUT MARINADE SCALLOPS

WITH CAULIFLOWER COUSCOUS, RED CABBAGE VELOUTÉ, POMEGRANATE, PEA AND WASABI GEL

TUNWORTH CHEESE CROQUETTES

WITH MUSTARD MAYONNAISE (V)

CHICKEN LIVER PARFAIT

WITH FIG AND ONION CHUTNEY, HOMEMADE BRIOCHE

MAINS

HOMEMADE LINGUINE PASTA

WITH TIGER PRAWNS, MUSSELS, CLAMS AND OUR SECRET CREAMY SAUCE

FILET OF HAKE

WITH TURNIP, CELERIAC, PICKED SQUASH, MANGO AND COCONUT LIME SAUCE

RIBEYE STEAK

CHORIZO POTATO, GRILLED GEM AND CAFÉ DE PARIS BUTTER

HERITAGE CARROTS

SPICED COCONUT YOGHURT, CAVOLO NERO, BUCKWHEAT AND QUINOA (V)

DESSERTS

VALENTINE DESSERT PLATTER TO SHARE

SEASONAL CHEESE PLATTER TO SHARE

HOMEMADE CHUTNEY, GRAPES AND CRACKERS

SELECTION OF ICE CREAM OR SORBET TO SHARE

We take pride in preparing our food from scratch every day. We are concerned for your well-being, so if you have any allergies then please alert us, as not all ingredients are listed! Allergen information is available upon request. As some of our dishes contain allergens we are unable to guarantee any of our dishes are allergen free. (VE) Vegan Option Available (V) Vegetarian (some cheese may contain animal rennet). A 12.5% optional service charge will be added to your bill. Sorry we do not take cheques.