

VALENTINE'S MENU

3 COURSES FOR £50

STARTERS

Roast carrot and ginger soup - crème fraiche, coriander oil (v, vgo, gfo)

Red wine poached pear - candied walnut, blue cheese cream, pomegranate, watercress (v, gfo)

Chicken liver parfait - honey glazed fig, pickled sultana, toasted sourdough (gfo)

Seared scallops - puy lentil, butternut squash puree, roast silver skins (gfo)

Beetroot cured salmon - pickled cucumber, horseradish crème fraiche, capers (gfo)

MAINS

Chicken ballotine - pancetta, spinach, potato gnocchi, baby leek, wild mushroom cream

Pork belly - chorizo hash, bean cassoulet (gfo)

Roast monkfish - potato terrine, charred corn, rainbow chard, puttanesca (gfo)

Pea and leek risotto - lemon and chive butter, parmesan crisp (v, vgo, gfo)

16oz chateaubriand to share - truffle chips, caramelised shallot, garlic green beans, peppercorn sauce - +£8 per person (gfo)

DESSERT

Le chocolat to share - chocolate mousse, chocolate fondant, chocolate strawberries, chocolate truffle, chocolate ice cream, chocolate sauce and crumb (v)

Lemon meringue - blackberries, blackberry gel, candied pistachio (v)

Vanilla panna cotta - macerated strawberries, lemon tuille (v) (gfo)

Red velvet mille feuille - crème pâtissier, raspberry, Chantilly cream (v)

Cheese plate - selection of cheese, quince, grapes, crackers (v, gfo)

DISHES MAY CHANGE DUE TO PRODUCT AVAILABILITY

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED, ALL OF WHICH IS SHARED EQUALLY AMONGST THE TEAM

v - vegetarian | vgo - vegan option available | gfo - gluten free option available