

# Valentine's Menu

## *To begin with...*

A selection of canapés and nibbles

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## *Starters*

Seared scallops, chestnut purée, baby roasted root vegetables, Sauternes sauce

Or

Risotto of ceps and truffle, crisp herbs (v or vegan)

Or

Duck liver parfait, warm thyme brioche, kumquat and red onion relish

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## *Mains*

Fillet of beef, wood mushroom ravioli, Madeira and black truffle

Or

Lemon sole, Cornish crab and clams, champagne sauce

Or

Spanakopita, smoked aubergine purée, sage tempura

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## *Desserts*

Warm chocolate tart, chocolate strawberry, chocolate orange ice cream (vegan alternative available)

Or

Blackcurrant bavoise, meringue shards, raspberry sorbet, dehydrated raspberry

Or

Local cheese board, fruits and nuts, savoury biscuits

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## *To finish with...*

Coffee and petit fours



On arrival, please advise a member of staff of any allergies.  
We use many allergen products in our kitchens and unfortunately cannot guarantee dishes are trace free.

For tables of 6 or more a discretionary 12.5% service charge will be added to the bill.