



VALENTINE'S DAY - EVENING MENU

3 Course Experience

Friday 13th February & Sunday 15th February - £45 per person

Saturday 14th February - £55 per person

(Supplements apply to some items)

TO START

Smoked celeriac soup, warm focaccia (v)

Beef croquettes, black garlic, pickled shallots

Confit salmon, cucumber, roe

TO FOLLOW

8oz 28-day dry aged flat iron (gif)

Triple cooked chips, confit garlic mushroom, peppercorn sauce

Upgrade to 8oz 28-day dry aged fillet +10

Coronation cod, new potatoes, Brassicas (gif)

Chicken ballotine, pancetta, rosti, pearl onions, red wine (gif)

Mushroom & pearl barley "risotto", wild herbs (pb)

TO FINISH

"Earl Grey" pannacotta, shortbread sandwich (pb)

Dark chocolate, citrus, meringue

Sticky toffee pudding, miso butterscotch, vanilla ice cream (v)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free