



**Valentines Day Menu**  
**Available from 5PM**  
**£55 Per person**

**SNACK TO SHARE**

“Posh bread & olives”

Black garlic & onion focaccia, deep fried olives, whipped ricottas hot honey, oil & aged balsamic

**STARTERS**

Smoked beef short rib croquette, truffle hollandaise

Blood orange & chilli cured scallops, whipped mascarpone, fish roe & basil (*£3 Supplement*)

Poussin Kiev, garlic butter, smoked mushroom puree, poussin jus

Black garlic pesto orecchiette, parsley emulsion, dried cherry tomatoes (V)

**MAINS**

Aged sirloin of beef, beef fat fondant, beef & pork ragu croquette, roasted carrots, red wine jus (*£5 Supplement*)

Tandoori venison, beetroot masala, beetroot bhaji, rice, coriander flatbread

Miso marinated hake, pak choi, charred broccoli, noodles & sesame dressing

Harissa, marinated cauliflower steak, peanut & cauliflower crumble, avocado yoghurt, red pepper cous cous, preserved lemon (V)

**DESSERTS**

Chocolate fondant, passion fruit parfait, mango puree, passion fruit & mango salsa, Italian meringue

All dishes marked with (V) are vegetarian friendly & (VE) are vegan friendly. Our freshly made food is prepared in a busy kitchen where cross contaminations can occur so we cannot guarantee it is suitable for those with allergies. Menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, please inform us before ordering.