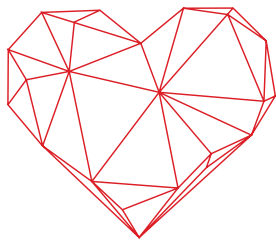


VALENTINE'S MENU



5 COURSES ~ £70.00

AMUSE-BOUCHE

A GLASS OF LALLIER, GRAND CRU GRANDE RESERVE ON ARRIVAL

MALDON ROCK OYSTER | Tabasco, ginger ponzu or Bloody Mary

STARTERS

TEMPURA | King prawns, padron pepper & chilli jam

CHICKEN SKEWERS | Tikka spices & mint yoghurt

CHARGRILLED ASPARAGUS | Poached duck egg & truffle butter sauce (v)

MAINS

BUTTERNUT SQUASH & GOATS CHEESE TART | Duck egg, lemon
& thyme butter sauce (v)

ABERDEEN ANGUS FILLET (225G) | With a choice of sauce

SEA BASS | Tikka spices or simply grilled

TO SHARE CHATEAUBRIAND (450G) | Served with house cut chips, choice
of sauce or butter, creamed spinach, roast tomato & mushrooms

All our dishes are served with creamed spinach & house cut chips (v)

DESSERTS

PASSION FRUIT CRÈME BRÛLÉE | Fresh passion fruit (v)

CHOCOLATE DELICE | Honeycomb, lime sorbet (v)

CHOCOLATES

A GLASS OF LALLIER PREMIER CRU ROSÉ TO FINISH

CHOCOLATE & HAZELNUT TRUFFLES (v)(n)

Meat weights are uncooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for parties of 6 or more