

# restaurant

bar + grill

## VALENTINES MENU ~ 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

#### Charcoal Grilled Asparagus (v)

Poached duck egg, truffle butter sauce

### MAINS

#### Butternut Squash & Goats Cheese Tart (v)

Duck egg, lemon & thyme butter sauce

#### 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 (v)

Fresh passion fruit

#### Chocolate Delice (v)

Honeycomb, lime sorbet

### PETIT FOUR

A GLASS OF LALLIER PREMIER CRU ROSÉ TO FINISH

#### Chocolate & Hazelnut Truffles (v) (n)

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. 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 inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.