

# the restaurant

bar + grill

## VALENTINES MENU ~ £60 PER PERSON

Veuve Clicquot Yellow Label Brut NV 125ml

### STARTERS

#### Asparagus & duck egg

*Chargrilled asparagus, poached duck egg,  
truffle butter (v)*

#### Isle of Man scallops

*Chorizo, broccoli, romesco sauce (n)*

#### Chicken skewers

*Tikka spices, mint yoghurt*

### MAINS

#### Chateaubriand (450g) to share

*The prized cut from the fillet head, deliciously soft  
& tender, served with roast tomato & mushrooms*

*Or a choice of:*

#### Butternut squash & goats cheese tart

*Lemon & thyme butter sauce (v)*

#### Teriyaki salmon

*Loch Duart salmon, pickled onions*

#### Argentina | Las Pampas | Fillet (225g)

*Free range Black Angus & Hereford*

*Served with house cut chips & chargrilled broccoli, chilli, garlic (v)*

### DESSERTS

#### Chocolate delice

*Honeycomb, lime sorbet (v)*

#### Crème brûlée

*Orange, cinnamon (v)*

### PETIT FOURS

Chocolate & hazelnut truffles (v)(n)

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.