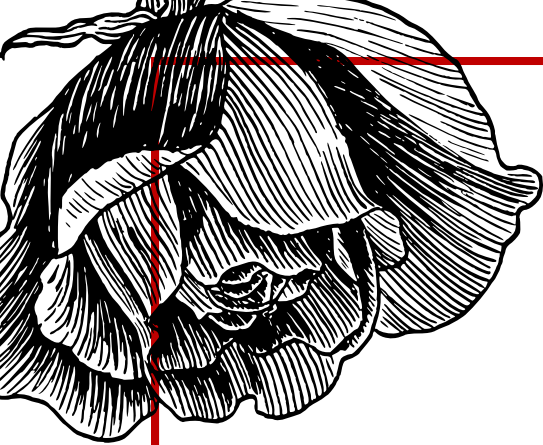




VALENTINE'S MENU

Saturday 14th February

APPETIZER

Whipped cod bon bon, spicy Livornese tomato sauce, olives crumble
Homemade focaccia and sundried tomato tapenade



TO START

Marinated Argentinian prawns, Burrata cream, avocado mousse, bisque
Scottish beef tartare, quail egg, crispy bread, chive and parsley mayo
Milanese style poached egg, asparagus and spinach velouté, Parmigiano tuille (v)



MAIN COURSES

Pan fried wild sea bass, creamy potato, French beans wrapped in pancetta,
butternut squash puree, Prosecco and lemon sauce
Braised ox cheek, confit potatoes, glazed carrots, celeriac puree, hazelnut, beef jus
Wild mushroom risotto, truffle, sauteed shiitake, Pecorino fondue (V)



DESSERTS

Burnt Basque cheesecake, blueberry compote, white chocolate, orange zest
Chef's Tiramisu' – coffee and mascarpone mousse, cocoa crumble, Baileys



PETITFOURS

Chocolate ganache and coconut
Shortbread and salted caramel

5 Courses £65 per person

Please inform us of any allergies. All prices inclusive of VAT. An optional service charge of 12.5% will be added

