



## Valentines Day Dinner Menu

Wednesday 14<sup>th</sup> February 2024

### Starters

**Gressingham Duck, Salsify & Baby Onion Terrine** (Su,Mu,M,Ce)

Roast plum & port chutney, crispy lotus root

**Crayfish & Prawn Cocktail** (Su,E,Sh)

Marie rose, iceberg lettuce

**Goats Cheese & Sticky Fig Chutney Tart** (M,Su,G,Ce)

Rocket cress

**Four Whitstable Oyster Served on Crushed Ice** (Sh,C,Su)

**£8.00 Supplement**

Mignonette sauce, fresh lemon, tabasco

**Soup Of The Day** (Ce,V,Vg)

### Main Courses

**Duo of Beef; Braised Cheek & Roasted Sirloin** (Ce,Su,M)

Dauphinoise potato, shallot puree, heritage carrots, merlot jus

**Chicken Breast Maryland, Piquant Sauce** (Su,Ce,M)

Banana, grilled tomato, bacon, sweetcorn fritter, tenderstem broccoli

**Fillet of Loch Duart Salmon** (F,Su,M,Ce,G)

Crispy gnocchi, chorizo, sweet pepper, spinach & asparagus

**Grilled Lobster Thermidor** (M,Su,Ce,Sh,C,G,Mu,N)

**£15.00 Supplement**

Skin on French fries, tenderstem broccoli & almonds, fresh lemon

### Side Dishes £6.00

**Cajun Hand Cut Chips**

**New Potatoes and Herb Butter** (M)

**Roast Heritage Carrots** (M)

**Tenderstem Broccoli with Almonds** (M,N)

**Green Beans with Shallots** (M)

**Nutmeg Buttered Baby Spinach** (M)

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish  
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian