



Valentines Day Dinner Menu

Wednesday 14th February 2024

Appetiser Of Tempura Oyster (E,Mo,Mu)

Warm jalapeno tartare



Seared Scallops (C,M,Mo,N,So)

Cauliflower & crab cous cous, romesco sauce, cauliflower puree, coriander foam

125ml SAUVIGNON BLANC-SEMILLON, Cape Mentelle, Margaret River, Australia, 2021

OR

Confit Duck Bon Bons (Ce,G,Se,So,Su)

Rhubarb & ginger ketchup, spiced jus

125ml HAR'EL SYRAH, Clos de Gat, Judean Hills, Isreal, 2018



Aged Beef Fillet (Ce,E,M,Mu,Su)

Potato terrine, cep mushroom puree, slow roast tomato, tarragon emulsion, rosemary jus

125ml CHÂTEAU D'ANGLUDET, Mis en Bouteille du Château, Bordeaux, France, 2016

OR

Poached Fillet of Brill (C,F,G,M.Mo,Su)

Smoked mussel chowder, leeks, pancetta, soda bread and chive oil

125ml CHABLIS, Grand Cru 'Valmur', J.Moreau et Fils, Burgundy, France, 2019



Trio Of Desserts To Share (E,G,M,So)

Raspberry & white chocolate parfait, dark chocolate mousse cake, peach schnapps posset

50ml ELYSIUM BLACK MUSCAT, Andrew Quady, California 2018

Coffee & Petit Fours

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