

# Valentine's Day

# MENU

**3 COURSES £ 65.00 PP / 4 COURSES £ 80.00 pp**

*Classic beluga caviar with blinis and crème fraiche (for 2 to share)*

## STARTERS

*Pulled pork bon bon with black pudding, apple puree*

*Beef Tataki, ponzu dressing, shoestring potatoes*

*Pan-Fried Scallops, soused Cauliflower Florets, golden raisins*

*Roasted Beets with winter fruits, charred vinaigrette, feta cheese crumble*

## MAINS

*Confit duck leg, mashed potatoes, kale, cranberry sauce*

*Crispy Sea Bass, roasted potatoes, baby spinach, citrus beurre blanc, tomato & olive salsa*

*Beef Fillet Steak, caramelised shallots, chunky chips, peppercorn sauce*

*Miso glazed Aubergine served on a feta and yogurt sauce drizzled with chilli oil, pomegranate seeds*

## DESSERTS

*Chocolate mousse cake with cherry compote*

*Salted caramel Choux*

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*Before ordering please speak to a member of staff about any food allergies and intolerance. A discretionary 12.5% service charge will be added to your bill*