

VALENTINES MENU 2026

Available 12th, 13th, 14th February

STARTERS

CRAYFISH COCKTAIL £10

Avocado mousse, bloody Mary gel, tomato concasse, baby gem lettuce, Marie rose sauce, caviar, crostini

DUCK LIVER £11

Shallots, cherry tomato, basil, sherry served on toasted brioche

PLUMS & GOATS CHEESE £10

Caramalised grilled plums, whipped goats cheese, toasted walnuts, butternut squash puree, dressed roquet

MAINS

TOURNADO ROSSINI £39

Fillet steak, chicken liver parfait, goose fat croute, wild mushroom puree, white truffle pomme dauphine, wilted baby spinach, red wine & veal jus

SPINACH & RICOTTA CANNELLONI £22

Classic Italian dish, spinach and ricotta mousse filled pasta tubes topped with tomato & basil sauce and melted pecorino with garlic ciabatta

COD LOIN AND CURRIED MUSSELS £26

Pan seared cod loin, saffron fondant potato, samphire, tomato concasse, caviar, mild coconut curried mussel sauce

DESSERTS

CHOCOLATE MOUSSE £9

Dark chocolate mousse, white chocolate, fresh strawberries, shortbread

LEMON POSSET £9

Light & zesty, fresh raspberries, candied peel

TURKISH DELIGHT CHOCOLATE BROWNIE £10

Served with rosewater Chantilly cream