

# VALENTINES MENU 2026

*Available 12<sup>th</sup>, 13<sup>th</sup>, 14<sup>th</sup> 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 filied 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*