

# Valentine's Day

5-8pm

## STARTERS

Smoked tomato & coriander soup with basil oil and rustic bread (V)

Tempura oysters with a bloody Mary shot & pickled vegetables

Partridge with leeks, shallot petals, celeriac & kale (GF)

## MAINS

Rump steak & lobster tail with gratin potatoes and broccoli & spinach puree

Brill served with asparagus, samphire, caviar & a champagne sauce (GF)

Risotto Milanese with wild mushrooms & truffle (V) (GF)

## SHARING PLATTER FOR TWO

Passionfruit panna cotta (GF)

Hot chocolate fondant

Salted caramel ice-cream (GF)

Chocolate coated strawberries (GF)

## COFFEE & PETIT FOURS

Four Courses £35 per person

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(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.