



# Valentine's Menu

## STARTER

### **Roasted Cherry Tomato Velouté**

Sweet vine tomatoes slow-roasted to intensity, finished with fresh herbs and served alongside golden parsley croutons and artisanal chargrilled sourdough

### **Seared Scallop Duet**

Hand-dived scallops with crisp pancetta, aged manchego chorizo crumb, and delicate seafood bisque foam

### **Smoked Duck Breast**

*Thinly sliced house-smoked Gressingham duck, accompanied by spiced cherry compote and butter-toasted brioche*

## MAIN

### **Free-Range Chicken with Spinach Ricotta**

*Supreme of corn-fed chicken, filled with wild garlic spinach and ricotta, served with truffle hassle back potatoes, honey-glazed heritage carrots, and tarragon emulsion*

### **Wild Sea Bass with Citrus & Saffron**

*Line-caught sea bass fillet, pan-roasted in citrus butter, nestled on Persian saffron risotto finished with fresh herbs*

### **Classic Beef Wellington**

*28-day aged beef fillet wrapped in wild mushroom duxelles and Parma ham, encased in golden puff pastry, served with Madeira jus and buttered seasonal vegetables £2 supplement*

### **Moroccan Spiced Cauliflower Roulade**

*Roasted cauliflower steak rolled with aromatic spices, accompanied by spiced chickpea chutney, toasted quinoa, and pomegranate reduction*

## DESSERT

### **British Artisanal Cheese Selection**

*Carefully curated farmhouse cheeses served with house-made quince jelly, fig chutney, fresh grapes, and golden crispbread*

### **Trio of Classic Cheesecake**

*Belgian chocolate, Lemon, Raspberry*

### **Lovers' Strawberry Parfait**

*Light vanilla parfait layered with British strawberries, Champagne jelly, and Chantilly cream*

### **Cherry and Amaretto Sundae**

*Vanilla ice cream, wild cherry syrup topped with Chantilly cream*

### **Madagascar Vanilla Bean Crème Brûlée**

*shortbread & biscuit*