



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 (V)

Seared Scallop Duet

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

Smoked Duck Breast

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

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 (GF)

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 (GF)

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 (V)

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