

VALENTINE'S MENU

TO START

CARAMELISED PARSNIP SOUP

parsnip bhaji & curry oil (V, GF)

MOROCCAN LAMB SPRING ROLL

cous cous, harissa & honey yoghurt

SMOKED HADDOCK KEDGEREE BALLS

crayfish salad & madras sauce

WHIPPED GOATS CHEESE

fig chutney, warm toast, honey & dukkha (V, N)

POACHED CHICKEN & COCONUT SALAD

smoked hens egg & fresh herbs (GF)

SOUTH EAST ASIAN TIGER PRAWN COCKTAIL

wasabi mayo, chilli jam & won ton skins

TO FOLLOW

PAN FRIED GUINEA FOWL BREAST

gratin dauphinois, peas a la francaise (GF)

TEMPURA OF SEABASS

green tea soba noodle salad

CONFIT SHOULDER OF PORK

creamed mash, warm apple, black pudding, cabbage salad & jus

MALAYSIAN VEGETABLE RENDANG CURRY

sticky lime rice & roti bread (V, N, GF)

CLASSIC SEAFOOD BOUILLABAISSE

roast potatoes & buttered greens (GF)

CARAMELISED GNOCCHI

wild mushroom, squash & parmesan cream (V)

TO FINISH

BAILEYS CRÈME BRÛLÉE

CHOCOLATE FONDANT

vanilla ice cream

STRAWBERRY & PASSION FRUIT CHEESECAKE

SPICED PEARS & POACHED APRICOTS

GF - Gluten free, V - VEGETARIAN, N - CONTAINS NUTS

Please note: A 10% discretionary service charge will be added to your bill.

Please inform your server of any dietary requirements. Vegetarian options are available

