



VALENTINE'S MENU

£65 per guest - available all evening on 13th & 14th February
starters & desserts to share | choice of individual main courses

glass of prosecco on arrival

starters for the table:

Scottish scallop, parsnip purée, saffron cream, caviar **gf**
hot artichoke & parmesan dip, grilled sourdough **v**
tempura broccoli, sesame glaze **vg**

choice of individual main course:

beef Wellington, buttered kale
or
lobster tail linguine, bisque, herbs
or
grilled cauliflower, apricot & pine nut pesto, crispy leaves **vg**

dessert for the table:

grilled sweet potato, horseradish cream **v/gf**
mixed leaf salad, honey vinaigrette, parmesan **gf**

for the table:

white chocolate panna cotta,
saffron milk sponge **v**

100% OF OUR DISCRETIONARY SERVICE CHARGE GOES TO THE TEAM