

# Valentines Day

**Gourmet 5 course menu for £55pp**  
Upgrade to include a bottle of fizz for an extra £10

Chicken & sweetcorn butter poached breast of poussin,  
mix seed crispy leg, charred sweetcorn, potato nest &  
thickened jus **D, E, SE, CE, MU, SD**

- or -

Crispy panko breaded duck egg, new season asparagus,  
wild garlic emulsion & black truffle **D, G, E, SD**

## Followed by

Mosaic pressing of salmon, king prawn & cod,  
pickled cucumber salsa, lovage aioli & crispy capers

**F, C, SD, MU, CE, D, E**

## Followed by

Strawberry daiquiri sorbet

## Followed by

Fillet beef wellington, dauphinoise potatoes, charred  
onion puree, baby veg parcel, jus. **G, D, CE, MU, E, SD**

- or -

Cheese stuffed welsh leek, truffle butter sauce, garlic  
and herb crumb, pomme soufflé and chive oil

**D, G, SD, E, CE**

## Followed by

Assiette of chocolate mousse, lemon tart, jam donut

**G, D, E, SD**

## To Finish

Chefs' homemade chocolates and coffee **S, D**

**C:** Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin  
**N:** Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

Allergy Advice: Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen if you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

