



3 Courses £55pp

Valentines Day Set-Menu

To Start

Pil Pil Prawns

Tiger Prawns served with Garlic, Chili Flakes and Fresh Herbs with Grilled Bread

Goats Cheese and Beetroot Salad

Caramelised Goats Cheese with Roasted Golden and Red beetroot, Roasted Cashew Nuts, Basil Oil and Red Beetroot Puree

Arancini

Wild Mushroom and White Truffle Arancini with Wild Rocket, Balsamic, and Parmesan

Main Course

Surf 'n' Turf

10oz Scotch Sirloin Steak with Black Tiger Prawns in a Garlic and Chili Butter with Bearnaise Sauce

Barbary Duck Breast

Pan Seared Barbary Duck Breast with Beetroot, Fennel, Feta and Roasted Nut Salad, Plum Sauce, Blood Orange, and Fresh Pomegranate

Pan Seared Stone Bass

Wild Caught Stone Bass with Blue Shetland Mussels, Crab, Sage, and Saffron Velouté, Samphire and Grilled Artichokes

To Finish

Trio of Desserts

Sticky Toffee Pudding, Homemade Profiterole and Fresh Berry Pavlova

Baileys Tiramisu

Chantilly Cream with Espresso, Baileys Irish Cream, Lady Fingers, and Cocoa Powder

Homemade Profiteroles

Profiteroles served with a Sweet Chantilly Cream filling and a Rich Belgian Chocolate Sauce.

Please advise staff of any allergy requirements and they will advise you on what dishes are available to you. Please note some dishes may contain trace elements of nuts or have been cooked alongside other products containing nuts. A service Charge of 10% will be applied to all Bills.

V – Vegetarian GF – Gluten free () – Option Available