



## *Valentine's Dinner Menu*

£80 per person

Complimentary welcome glass of NV Artelium 1662 Rosé

### STARTER

Gratin of Loch Duart Salmon

Tiger Prawns & Scallops, Baby Spinach, Chive Velouté

[C] [E] [F] [G] [M] [Mo] [SD]

### MAIN

Aged Beef Ribeye

Braised Beef Pie, Sweet & Sour Carrots, Celeriac Purée, Red Wine Sauce

[E] [G] [M] [S] [SD]

OR

Fillet of Halibut

Glazed Cauliflower, Leeks, Champagne Velouté, Trout Caviar

[F] [M] [SD]

### DESSERT

White Chocolate Mousse

Poached British Rhubarb, Coconut Sable Biscuit

[F] [G] [M] [S]

OR

Selection of British Cheeses from Neal's Yard Dairy

Served with Homemade Almond Fruit Cake, Quince Jelly, Chutney & Sourdough Crackers

[E] [G] [M] [N] [SD] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.