



2 COURSES £38 3 COURSES £45

VALENTINE'S DAY

FRIDAY 14TH FEBRUARY

♥ HOME MADE FOCACCIA & BUTTERS FOR THE TABLE ♥

FIRST COURSE

SEARED KING SCALLOPS

nduja butter, watercress puree, samphire, pickled fennel

CONFIT CHICKEN CROQUETTES

chicken skin mayo, candied jalapeno, crispy chicken skin

BURRATA V

confit tomato tapenade, basil pesto, croutes

MAIN COURSE

BRAISED SHORT RIB & CONFIT POTATO

burnt shallot puree, salsa verde, pickled shallot

PAN SEARED RED MULLET & MUSSELS

crushed jersey royals, samphire, prosecco & dill veloute

WILD MUSHROOM & TRUFFLE RISOTTO V

poached asparagus, crispy sage, parmesan crisp

DESSERT

DARK CHOCOLATE FONDANT V

clotted cream gelato, chocolate soil

STRAWBERRY & BASIL ETON MESS V

pepper meringue, crispy basil

♥ CARAJILLO COCKTAIL TO FINISH YOUR MEAL ♥
LICOR 43, ESPRESSO & FRESH ORANGE JUICE