



# ST VALENTINE'S DAY SET MENU

55.00 per person

Dress code: smart casual

## STARTERS

### Scallops tartare

with passion fruit and coriander, steamed sea bass, salmon caviar and butter wine sauce

### Belly of pork

with sesame seeds and honey barbecue sauce

### Carpaccio of beetroot (v/ve)

with toasted walnuts, vegan cheese and a balsamic reduction

### Crab croquets

with leeks, chives, creamy butter and cherry tomatoes

## MAINS

All served with dauphinoise potatoes and fine beans

### Rib eye steak (300g)

with brandy peppercorn sauce

### Free range duck legs confit

with orange sauce and cherry compote

### Miso black cod

garnished with Japanese daikon turnip pickles

### Pumpkin tortellini (v)

with pumpkin and sage, spiced pumpkin cream and candied tomatoes

## DESSERTS

### Red velvet cake

with strawberry coulis

### Brownie

with walnuts and vanilla ice cream

### Honeycomb cheesecake

with berry compote

(v) vegetarian (ve) vegan

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu.

A suggested service charge of 15% will be added to your bill with thanks.

