
VALENTINES 6 COURSE SHARING MENU

6 courses for £70 per person. Available from Friday 10th Feb – Sunday 19th Feb

Optional wine flight for £35 per person

Canapés (v)

Cheese and Onion Tart
Artichoke Rice Cracker, Dill Emulsion
Chestnut Mushroom and Truffle Veloute
(*“Market Town” Cocktail*)



Black Olive Brioche Scrolls (v)

Honey Infused Whipped Butter



Salmon

Smokin’ Brothers Smoked Salmon, Horseradish Mousse, Gin Infused Cucumber, Caviar, Lemon

or

Cauliflower (v)

Risotto, Charred Cauliflower, Toasted Walnut, Whyfe Of Bath Cheese, Pear
(*Bagordi Rioja Blanco - Spain*)



Chateaubriand

(*To Share*)

Slow Cooked And Seared Chateau, King Oyster Mushroom, Triple Cooked Chips, Caesar Salad,
Red Wine Jus, Gremolata

(*Bodegones del sur Vineyard Select Tannat – Uruguay*)

or

Butternut Squash (v)

(*To Share*)

Soft Herb Gnocchi, Arrabbiata Sauce, Butternut Squash, Charred Shallot,
Golden Cross Goats Cheese, Crispy Onion

(*Lautarul Pinot Noir – Romania*)



Panna Cotta (v)

(*To Share*)

Rose Infused Panna Cotta, Lemon Puree, Blood Orange Sorbet, Toasted Almond

(*Fonseca Siroco White Port – Portugal*)



Chocolate (v)

(*To Share*)

55% Dark Chocolate Delice, Mojito, Passionfruit

(*Pineau des Charentes - France*)



Tea and Coffee

Strawberry Marshmallows, Chocolate Truffles (v)

(v) vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.