



## VALENTINE'S DAY MENU 2025

**£65**

**Sittings from 5 ~ 8**

**Sittings from 8 ~ Close**

**Includes a glass (125 ml) of Prosecco**

### STARTERS

Hot Smoked Salmon, Beetroot Salad & Horseradish Creme Fraiche  
Crab & Pea Risotto

Chicory, Pear, Blue Cheese & Pickled Walnut Salad (N)

Salad of Grilled Squid & Provençal Vegetables with Parmesan Shavings  
Selection of Seafood for 2 to Share

(Oyster Rockefeller x 2, Mediterranean Prawns a la Greque, Scallops x 2, Crab Skagen,  
Beetroot Salmon Gravalax)

### MAIN COURSES

Double Scottish Sirloin Steak for 2 with Madeira & Wild Mushroom Butter,  
Dauphine Potatoes & Bacon

Roast Magret of Duck with Blackberry Sauce & Celeriac Puree

Black Bream with Basil, Bacon Peas 'Bonne Femme'

Lamb Tagine with Cous Cous, Almonds & Sour Cream

Baked Chickpea, Crumbed Aubergine, Courgette & Red Pepper (V)

Whole Lobster Thermidor, Garlic or Plain

(MP Supplement To Be Added)

### HOMEMADE DESSERTS

Ruby Chocolate Brulee (GF)

Frozen Berries with Hot White Chocolate Sauce & Limoncello (GF)

Plum & Blackberry Pecan Nut Crumble with Vanilla Sauce (N)

Passion Fruit & Coconut Cheesecake

**(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free**

**A Discretionary 10% Service Charge will be added to your Bill**

All weights approximate uncooked. All our dishes are prepared in our kitchen where nuts, flour, etc. are commonly used,  
so we cannot guarantee our dishes will be free of traces of these.

All Prices are Fully Inclusive of VAT