Valentine’s day four course set menu

£45 per person

Amuse bouche

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Glass of house fizz & oysters

Glass of house fizz & goat’s cheesecake & beetroot chutney (v)

Starters

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Home-cured salmon tartare, soft boiled egg & croûtes

Creamy duck liver parfait with toasted sourdough & pickles

Wild mushroom gnocchi in a mushroom broth with grated Parmesan & truffle oil

Mains

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Pan-fried Dover sole à la Meunière,

with crushed new potato, capers & watercress

Surf ‘n’ Turf

Fillet of beef served with buttered tiger prawns, French fries & pink peppercorn sauce

Italian vegetable tart, crushed new potatoes & stilton sauce

Trio of Desserts to share

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Tarte aux citrons, Madeira poached figs & mascarpone, warm chocolate brownie