



Valentine's Day

64.95 Per Person

5 Course Menu

Jerusalem Artichoke Velouté | Chive Oil (GF) (VEO)

Lobster & Tiger Prawn Raviolo | Shellfish Oil | Orange | Basil | Tomato

Duck Confit Terrine | Pickled Pears | Frisée (GF)

Chargrilled Asparagus | Parmesan Crackle | King Oyster Mushroom |
Walnut Beurre Noisette Dressing | Radicchio (N) (GF) (V) (VEO)

Roasted Pavé Fillet of Hereford Beef | Parsley Root | Creamed Leeks |
Salt Baked Beetroot | Red Wine Sauce (GF)

Fillet of Stone Bass | Salsify | Buttered Spinach | Caviar & Fennel Cream Sauce (GF)

Roasted Parsnip Cake | Parsley Roots | Braised Baby Leeks |
Salt Baked Beetroot | Red Wine Reduction (GF) (VEO)

Glazed Goats Cheese | Toasted Barn Bakery Focaccia | Fennel Seeds |
Chicory | Apple | Celeriac | Fig Syrup (GFO) (V) (VEO)

Dark Chocolate Delice | Confit Kumquats | Pistachio Crumb | Blood Orange Sorbet (N) (GFO) (V) (VEO)

**(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) .
(V) – Vegetarian . (VE) – Vegan . (VEO) – Vegan option (Please inform server at time of ordering)**

We use ingredients from our Kitchen Garden throughout the menu, so dishes will vary with the seasons. Our food is prepared in a kitchen where nuts, cereals and all other allergens are present. Please inform your server of any allergens or dietary requirements. An optional 10% service charge will be added to your bill for tables of 8 or more guests.