

# VALENTINE'S MENU

£39.95 PER PERSON



*Complimentary themed cocktail or non-alcoholic mocktail on arrival*

## STARTERS

***Hand Dived Scallops (M,D,SD)***

*Carrot, sea lettuce*

***Cured Gressingham Duck Breast (N/A)***

*Jerusalem artichoke, plum*

***Salt Baked Beetroot (G,SD,N,V)***

*Walnut, Jerusalem Artichoke, Seeds*

## MAIN COURSE

***Pollock (F,D,SD)***

*Leek & potato, greens, caper*

***Sirloin of Welsh Beef C,D,SD)***

*Beef cheek, truffle potato, oyster mushroom*

***Celeriac, Leek & Onion Lattice (G,C,S,SD)***

*Oyster mushroom, caper*

## DESERTS

***Dark Chocolate Fondant (G,D,E,S,V)***

*Cherry & Hibiscus*

***Apple Tart Tatin (G,D,E,V)***

*Honey & Ginger*

***Caramelised Banana Set Cream (D,E,P)***

*Peanut*

We take care wherever possible to ensure no cross contamination will occur,  
However due to our food preparation process, we cannot guarantee this.

Menu items marked will contain one or more of the following allergens.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,  
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,  
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,  
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains Lupin