



A VALENTINE'S DAY MENU INFUSED WITH LOVE

An intimate evening, designed for creating shared moments,
candlelight, fine food & moments made for two

DINE IN FRI 13TH & SAT 14TH FEBRUARY - £55PP

ON ARRIVAL

A glass of Rosé Prosecco or
elevate the experience with Champagne +£10pp

STARTERS FOR SHARING

Grilled halloumi with pomegranate glaze, wild honey,
crispy calamari with saffron aioli & king prawns, with chilli butter, charred lemon

MAINS

From the SEA

Pan-roasted sea bass, Champagne beurre blanc, samphire

From the LAND

Slow-braised lamb shank, red wine jus, creamy mash
Chicken supreme, truffle potato purée, wild mushroom cream

For the STEAK LOVERS

28-day aged ribeye steak, supplement +£5pp

From the EARTH (V)

Spinach & ricotta ravioli, sage butter, parmesan

DESSERT FOR SHARING

Chocolate fondant served with vanilla mascarpone and fresh strawberries

Strawberry pavlova

ENHANCE YOUR EVENING

Cocktail pairing – £15pp
Wine pairing (2 glasses) – £15pp

