



## VALENTINE'S MENU

Three courses including a glass of  
Moët & Chandon Rosé for £25

### STARTERS

**Roast red pepper & tomato soup (VG)**  
with basil and garlic oil

**Pan fried pigeon & orange tapioca**  
with a fruit paste & rosemary jus

**Bay spiced crispy squid & prawns**  
with wasabi mayo

**Heritage beetroot salad**  
with vegan cheese and walnut granola

**Crispy duck & Cointreau watermelon salad**  
with bok choy, black radish, hoisin sauce & toasted sesame seeds

**Cauliflower buffalo wings (VG)**  
with Bloody Mary sauce & vegan sour cream

### MAINS

**Slow braised belly pork**  
with parsley mash, black pudding croquette & wholegrain creamed jus

**Cajun spiced sweet potato, crispy bok choy & bean cassoulet (VG)**  
with coconut yoghurt and toasted pumpkin seeds

**Pan fried, corn fed chicken breast**  
with cocotte potatoes, french peas, cauliflower puree & rosemary jus

**Poached fillet of hake**  
with roasted pumpkin, savoy cabbage & a watercress butter sauce

**Chargrilled ribeye steak (£4 supplement)**  
with watercress, chips & either pepper or béarnaise sauce

**Meatless meatball linguine (VG)**  
with a tomato & basil emulsion, vegan mozzarella & chopped chives

### DESSERTS

**Chocolate brownie with torched mallow & mocha soil**

**Vanilla crème brûlée with biscotti biscuit**

**Dark chocolate mousse, honeycomb & salted caramel (VG)**

**Popcorn pancakes with lashings of chocolate, caramel & fresh fruit (to share)**