

# Valentine's Day

## SET MENU

3 courses: £49.50pp inc one free passion bellini

Set menu served from 6pm-9.30pm

Friday 14th February

## STARTERS

Beef ragu ravioli hearts, truffle butter sauce

Chilli & coriander crispy squid, soy sauce, fennel & pomegranate

Venetian salad, heritage beetroot, artichoke, rocket, walnuts, passionfruit vinaigrette (VG)

Baked camembert, apple & rhubarb chutney, crusty bread sticks

## MAINS

To share: 35 days matured 20oz Cote de boeuf, roasted sweet potato, cherry wine tomato, chestnut mushrooms, watercress salad, café de Paris butter sauce or bearnaise sauce (GF) - £6 supp per head

Baked goat's cheese & beetroot gnocchi, blood orange, walnut & rocket salad (V,VGA)

Free-range chicken supreme, wild mushroom risotto, purple sprouting broccoli,

Port wine sauce (GF)

King prawn & Shetland mussels tagliatelle, chilli, garlic, cherry tomato, Prosecco butter sauce

## DESSERTS

Vanilla & rose crème brûlée, shortbread (GFA)

Raspbrry & red velvet chocolate cake, passionfruit sorbet

Vegan Biscoff & caramel cheesecake, strawberry & yuzu ice cream

To share: chocolate brownie kebab, red berries, macaron hearts, chocolate sauce, red berry & white chocolate ice cream

## LIMITED EDITION COCKTAILS

Passion Bellini, Prosecco, passionfruit puree, strawberry syrup | 10

Love Potion, Bacardi, Bacardi Coconut, Archers, cranberry juice, pineapple juice, lime juice | 10

Stolen Kiss, Wildshark Raspberry Gin, Chambord, Prosecco, raspberry syrup, lemon juice | 10

Despite our best efforts, due to the nature of our kitchen we are unable to guarantee that our dishes are free from any allergen.

Before you order, please inform a member of staff if you have a food allergy or intolerance.

GF - gluten free | GFA - gluten free available | VG - vegan | VGA - vegan option available | V - vegetarian

A discretionary 12.5% service charge will be added to your bill which is shared fairly amongst the team.