



VALENTINE'S DAY MENU

4-COURSES 110.00

CHAMPAGNE & CANAPES

A glass of champagne served with a selection of canapes

STARTERS

CORNISH CRAB & PRAWNS TIAN

Avocado, lemon

SEVERN & WYE SMOKED SALMON

Grapefruit, crème fraîche, pickled shallots

LOBSTER BISQUE

Cognac, Gruyère croûtons

DUCK SPRING ROLLS

Asian pickles, plum sauce

CRISPY SQUID

Sweet chilli mayonnaise

TIGER PRAWNS 'PIL PIL'

Garlic, chilli, smoked paprika

HERITAGE BEETROOT (V)

Honey, goat's cheese, pine nuts

COLCHESTER OYSTERS

6 oysters, shallots & red wine vinegar

SOFT SHELL CRAB TEMPURA

Seaweed mayonnaise, lime dressing

SCOTTISH KING SCALLOPS

Thermidor butter, Nduja, peas

KING PRAWN COCKTAIL

Lemon & Marie Rose sauce

ARANCINI (VE)

Mushrooms, truffle oil, Provençal sauce

MAIN COURSE

All main dishes come with 1 choice of side. Additional sides available at £5 each

PETERHEAD COD

Beer battered, tartare sauce

WILD SEABASS

Sweet soya & garlic dressing, bok choy

MONKFISH, LEMON SOLE, PRAWNS

Lemon butter sauce

WHOLE LOBSTER (1 ¼ lb)

Thermidor sauce or garlic & chilli butter

GUERNSEY SKATE

Brown butter, capers

JUMBO PRAWNS

Thermidor sauce or garlic
& chilli butter

WHOLE DOVER SOLE

Grilled or Meunière

SCOTTISH SALMON & SCALLOPS

Champagne & lobster sauce

MISO COD

Soy, spring onions, radish

ROAST RUMP OF LAMB

Parsnip purée, wild mushrooms

MORROCAN AUBERGINE (VE)

Ras el Hanout, apricot, falafel

JAPANESE CAULIFLOWER (VE)

Lightly battered, coconut, Asian pickles

SURF N TURF SIRLOIN WITH HALF LOBSTER

Thermidor sauce

8OZ SCOTCH FILLET

Bearnaise sauce

SIDE ORDERS

Tenderstem broccoli,
soya, garlic, chilli

Cauliflower cheese

Creamed spinach

Triple Cooked Chips

Thin chips

Caramelised fine beans

Dauphinoise Potatoes

Creamy Savoy
cabbage & bacon

Buttered new potatoes

Green salad

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream

CHOCOLATE FONDANT

Pistachio ice cream

ICE CREAMS & SORBETS

Selection of farmhouse
ice creams & sorbets

WHITE CHOCOLATE

CRÈME BRÛLÉE

Shortbread

STRAWBERRY CHEESECAKE

Strawberry coulis

PEACH TARTE TATIN

Hazelnut praline sauce, vanilla ice cream

TIRAMISU

Mascarpone, Tia Maria

PAVLOVA

Raspberries, chantilly cream, meringue

3 CHEESES

Brie de Nangis, matured Cheddar,
Roquefort

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Menu items are subject to change due to availability. All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill. (V): Vegetarian / (VE): Vegan