

Valentine's Menu



Amuse Bouche

Salmon Min Qui, Compressed Cucumber

Starter

Duo of Duck; Smoked Breast, Rilette,
Red Cabbage Slaw, Pea Shoots

Fish

Pan Seared Scallop, Lemon Herb Gnocchi, Leek Velouté

Main

Roast Rack of Lamb, Garlic & Rosemary Crushed Potato,
Curly Kale, Redcurrant Jus

Dessert

Banana & Chocolate Cheesecake, Caramel Sauce,
Pistachio Crumb



Coffee & Petit Fours

£59.95 per person

Allergies & Dietary Requirements

When making your booking please inform us of any allergy or dietary requirements you or your guests may have as we are always willing to accommodate all requests.

If, for some reason, we have not been informed prior to your meal,
We will endeavor to meet your requirements.

Head Chef – Andrew Glover

General Manager – Apo Ozdamar

