



## VALENTINE'S MENU

**£39 PER PERSON**

With a glass of Leslie's Reserve NV and canapés

---

### TO START

#### Classic prawn cocktail

brandy cocktail sauce, mango red pepper salsa, crispy iceberg

#### Free-range pulled pork shoulder

quail's egg and crispy pancetta piccalilli

#### Twice-baked goat's cheese soufflé

with apple and hazelnut salad

---

### FOLLOWED BY

#### Chateaubriand for 2

pommes Pont-Neuf and béarnaise sauce  
(£5 supplement)

#### Salmon en croûte

tenderstem broccoli and lemon Hollandaise

#### Pan-roasted duck breast

dauphinoise potatoes, cherry red wine jus

#### Wild mushroom black truffle macaroni

Gruyère Parmesan brioche herb crumb

---

### TO FINISH

#### Chocolate plate to share

white chocolate cheesecake, Valrhona truffle cake  
and dipped strawberries

OR

#### Artisan cheeseboard

water biscuits and quince

Finish with coffee and chocolate truffles

A discretionary 12.5% service charge will be added to your bill which goes entirely to all our staff.

For dietary and allergen information please ask a member of our team.