



Valentine's Dinner

14th February 2019 6pm – 8.30pm (last orders)

£55.00 per person



Champagne & canapés



Wild mushroom & Stilton soup, homemade bread

Hand-picked Portland crab, seared scallop, citrus salad, smoked salmon beurre blanc

Ham hock & chicken terrine, chicken liver parfait, toasted sourdough



Steamed fillet of turbot, fricassé of baby vegetables, oyster sabayon

Breast of Barbary duck, confit duck croquette, bok choy, Dauphinoise potato

30-day dry-aged ribeye of beef, hand cut chips, tomato, mushrooms, sauce béarnaise

Tarte tatin of red and golden beetroot, celeriac purée, goats' cheese curd, red wine syrup



Trio of cheeses, celery, grapes, crackers

Passionfruit tart, Morello cherry sorbet

Sticky toffee pudding, toffee sauce, vanilla ice cream



Coffee or tea & truffles



Some of our dishes will contain one or more allergens. Please ask to speak to Chef Julia before ordering if you have specific allergies or intolerances.