

VALENTINE'S DAY MENU

(£100 per person)

STARTERS

Lobster Bisque, Crab Raviolo

Half A Dozen Oysters, Cocktail Sauce, Shallots Vinegar

Beef Tataki, Truffle Sauce

Roasted Red Pepper, Corn, Avocado, Pecan & Rocket Salad

MAIN COURSES

USDA Prime Sirloin 320g

Pan-Fried Turbot yuzu bitter, charred tenderstem broccoli

Roasted Duck Breast braised chicory, parsnip puree, orange

Cajun Roasted Cauliflower grits & herb salsa

FAMILY STYLE SIDES

(choose two side dishes to share)

Seasonal Vegetables / Sautéed Spinach / Creamed Corn / Whipped Potatoes

DESSERTS

Poached Rhubarb & Vanilla Tart, Rhubarb Gel

Tropical Baked Alaska, Pineapple & Rum Compote, Banana Tuile

New York Style Cheesecake