



SOIRÉE

Valentines Day Menu

£45.00
PER PERSON

COMPLIMENTARY GLASS OF PROSECCO ON ARRIVAL

STARTERS

MALDON OYSTERS
(PEARLS OF APHRODITE)
Mignonette sauce x3

CAULIFLOWER
(FLOWERS ARE CAULING)
Marinated and charred, drizzled with
yoghurt, tahini sauce, fresh herbs
and pomegranate sprinkle

TUNA (TART) ARE
Avocado sorbet, red chillies,
lime, shallots and coriander

CRISPY CHICKEN
(THE SNAPPY HEN)
Marinated with buttermilk,
spicy sauce and
coated with panko

MAINS

CHICKEN ROULADE
(THE LOVE ROLL)
Stuffed with cured beef,
kasar cheese, bbq pepper sauce,
almond and crispy onion couscous

SIRLOIN
(FOR SIR WITH LOVE)
(28 days) Matured, cooked to preference.
Roquefort butter, Portobello mushroom
and shredded chips

BLACKENED COD
(HOOKED ON YOU)
Cod loin wrapped in banana leaf,
marinated with miso, soy and mirin,
yuzu mayo and pickled broccoli steams

RAGU
(RICH GUY, FUN GUY)
Mix mushroom in rich tomato
and red wine sauce, based
on creamy polenta

DESSERTS

LUXURIOUS CHOCOLATE GATEAU
Filled with rich mouse and soft sponge
glazed with red veloute glaze

CRISPY CHOUX
Pastry filled with passion fruit cream,
topped with gold leaf

(A) Allergen. (V) Vegetarian.

Service charge 10% for groups 6 and above. Ask a member of staff for any allergy requirements