

# VALENTINES

## TASTING MENU

A GLASS OF FIZZ ON ARRIVAL

BUTTERNUT SQUASH SOUP

*Parmesan foam (D)*

SALMON CEVICHE

*black quinoa, pickled pineapple, radish, samphire (F, SD)*

CHAMPAGNE SORBET

*strawberry granita (SD)*

WILD MUSHROOM GLAZED  
FILLET STEAK

*green beans, baby spinach, shallots,  
fondant potato, port sauce (D, SD)*



PAN FRIED FILLET  
OF SEA BASS

*creamy mash, baby spinach, brown  
shrimp, caper and parsley butter (F, C, D, SD)*

CHOCOLATE  
BROWNIE HEART

*passion fruit curd, marshmallow,  
raspberry sorbet (V, D, N, E)*



ARTISAN  
CHEESE BOARD

*fruit chutney, celery, grapes, biscuits,  
walnut bread (D G, N, CE, SD)*

£75 per person

### ALLERGEN KEY

(C) Crustaceans (Ce) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (N) Nuts  
(Mo) Molluscs (Mu) Mustard (S) Soya (SD) Sulphur Dioxide (Se) Sesame Seeds (V) Vegetarian (VG) Vegan (GR) Garlic