

Dinner Menu

VALENTINE'S DAY

Complimentary glass of bubbly on arrival

Starters - The Preliminary Love Tale

Chicken, Manchego & Chorizo Briouats

Cajun-Lemon marinated shredded chicken, and Spanish manchego cheese wrapped in flaky filo pastry.

Hummus Two Way (V, VG, GF)

Persian inspired mint infused hummus, Beetroot hummus, fresh pico de gallo, topos

Curried Leek & Potato Soup. (V, VG, GF)

Served with gratinated garlic butter brioche.

Brie Kisses. (VG)

Crunchy stuffed oven-baked puff pastry pockets filled with brie cheese and textures of cranberry sauce.

Pan Seared Scallops.

Black pudding and chorizo crumble and lemon mock hollandaise with chefs adorn.

Mains - The Perennial Bond

Scorched Lamb Medallions

Grilled lamb medallions, pancetta-wrapped asparagus, red wine jus, and mashed potatoes with flavours of mint.

Grilled Clonard Rib-Eye Steak (GF)

Grilled 8oz rib-eye steak, pancetta wrapped asparagus, red wine jus, vine cherry tomatoes & hand cut chips.

Herb-Crusted Norwegian Salmon.

Crushed herbs coated salmon, horse-radish crème fraiche, and a medley of vegetables with dill potato puree.

Thai Turkey Meat Balls Yellow Coconut Curry. (GF)

Served on a bed of cumin-scented rice, poppadum's, tangy mango chutney, and mini naan bread.

Amalgamation of Beef & Prawn Espetada. (GF)

Choice of scented Rice, hand-cut chips, and french Fries served with a hearty salad.

South Asian Tofu and Winter Squash Tart. (V, VG, GF)

Mellow stuffed puff pastry with tofu, butternut squash, and bee nectar on a bed of diced confit byaldi.

Spaghetti alla Primavera. (V, VG)

Italian-style spring vegetable-tossed spaghetti served with gratinated garlic bread.

(V - Vegan, VG - Vegetarian, GF - Gluten Free)

Three courses £46 per person

Please advise your server of any dietary requirements or allergies

Dishes & Sides may be subject to change

A discretionary service charge of 10% will be added to your final bill



Dessert Menu

VALENTINE'S DAY

Complimentary glass of bubbly on arrival

Desserts - Flirtatious Indulgence

Divine Eclairs. (VG)

Our homemade choux pastry eclairs filled with Chantilly cream are perfect for sharing.

Amarula-infused Crème Bruleé. (VG, GF)

Garnished with a swirl of raspberry coulis and berry compote.

Mousse de Chocolate. (VG,GF)

Chocolate mousse served with a bulb of strawberry ice cream and chocolate pencils.

Apple and Blackberry Crumble. (VG)

Served with a scoop of Vanilla ice cream, berry compote, and chocolate pencils.

(V - Vegan, VG - Vegetarian, GF - Gluten Free)

Three courses £46 per person

Please advise your server of any dietary requirements or allergies

Dishes & Sides may be subject to change

A discretionary service charge of 10% will be added to your final bill