

VALENTINE'S

...3-course set menu



amuse-bouche

v_g g_f wild mushroom croqueta with sage aioli

starters

v_g g_{fo} pea + truffle soup served with foccacia

g_f beetroot tartare with a whipped feta mousse and parsnip shards

mains

g_f pan-fried duck breast with pomme puree and crispy kale, served with a black cherry jus

g_f fillet of hake on a roasted artichoke purée, with shimeji mushrooms and a sauce vierge

v_g g_f roasted red pepper risotto with basil and rainbow chard, topped with chopped hazelnuts

pre-dessert

bonbon and digestif wine pairing

desserts

v_g g_f dark chocolate mousse with red wine and cardamom poached pears

olive oil cake, served with a lemon sorbet and crushed meringue



£30pp thurs 13th feb

£40pp weds 14th feb