

# VALENTINE'S

...with a glass of fizz on arrival



## starters

prawn + crayfish ravioli, with an aniseed consommée

tomato tartare with a leek top purée and crostini v\_g\_f\_o

## mains

beef short rib in a red wine reduction, served with g\_f  
a pomme purée and buttered chantenay carrots

sea trout on a bed of red pepper orzo, with roasted  
chicory leaves

celeriac fondant and crispy kale, served with v\_g\_f  
heritage carrot purée and a pink peppercorn sauce

## puds

rum-infused crème diplomat with a pineapple salsa g\_f

chocolate + coffee tart with maraschino cherry gel v\_g

3-course  
set menu

£40pp weds 14th feb

£31pp thurs 15th feb

# COCKTAILS

## love potion #9

no better night to drink in our most popular cocktail: mango vodka, blackberry liqueur, raspberry and pineapple in a smoother, sweeter take on a french martini

## butterscotch baby

toffee schnapps, passionfruit liqueur and guava juice on a vodka base, pour a valentine's load of love into a drink with a velvet-smooth, tropical fruit foam

## chance encounter

a baby pink martini driven by notes of blueberry, juniper, rose and a touch of lime, and garnished with a candied peony petal rim

valentine's  
cocktails

£9