

VALENTINES MENU

2 course 28 or 3 course 35

STARTERS

French Onion Soup
Gruyere, garlic crouton, petite pain

Risotto
Artichoke hearts, parmesan, truffle

Scallops **6 supp**
Cumin velouté, cauliflower purée, apple



MAINS

Duck Breast
Served pink, chicory, pomme dauphinoise,
red currant jus

Lobster Linguine
Fennel, vine tomato, garlic, brown crab butter emulsion

Fillet of Beef **15 supp**
Carrot & star anise purée, pommes anna, heritage carrots,
roast shallots, red wine jus



DESSERTS

Praline & Salted Caramel Brownie
Salted caramel ice cream

Strawberries & Cream
Strawberry Parfait, clotted cream, macerated strawberries,
strawberry powder

Pav-lover
Meringue, peaches, Chantilly cream, passion fruit