

## VALENTINE'S DAY

FRIDAY 10<sup>th</sup> – TUESDAY 14<sup>th</sup> FEB

THREE COURSES £45

*"A glass of bubbles on us"*

### STARTERS

#### English Asparagus

Poached hen egg | truffle hollandaise

#### Chicken Liver Pate

Thyme espuma | sourdough

#### Seared Scallops

Gremolata | pine nuts | black tuile

### MAINS

#### Burrata & Heirloom Tomatoes

Balsamic reduction | basil oil

#### Fillet of Beef

Garlic foam | red wine jus

#### Pan Seared Sea Bass

Chives beurre blanc

### CHOOSE ONE SIDE

Buttered green beans with almond flakes | Dauphinoise potatoes with Confit garlic | Exotic mushrooms with Miso chilli butter | Hispy cabbage with Panko parsley crumbs

### DESSERTS

#### Apple Tarte Tartin

Caramelised apples | puff pastry

#### Warm Cookie Dough

Vanilla ice cream

#### Chocolate Mousse

Strawberries | crunchy hazelnuts

Please make the team aware of allergies when ordering

