

Valentine's

£ 42

STARTER

Sous vide fish nori roll
Monkfish & salmon, served with dill cream cheese & a citrus & mango coulis (gf)

Smoked duck served with roasted vegetable & beetroot puree sprinkled with pink peppercorns (gf) (df)

Vegan Tatare with homemade guacomole (ve)

MAIN

Fillet steak served with sweet potato mash, roasted carrots & a brandy, cream & star anise sauce (gf)

Stone bass steak served with mixed vegetables, samphire, dill mash & a crab & coconut sauce with fresh clams (gf)

Sweet potato & courgette wellington
served with roasted vegetables and a paprika sauce (df) (gf)

DESSERT

Chocolate mousse
with whipped cream topped with fresh fruit & crushed pistachios (n) (gf)

Poached pear
with blackberry compote & champagne sorbet (ve) (df)

Strawberry Parcels
filled with strawberries & cream