

# 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

A 12.5% discretionary service charge will be added to all bills

Please notify staff of any allergies or intolerances