

Valentines Menu

Saturday 11th February



Amuse bouche

Scallops, mint pea puree, balsamic glaze, pea shoots

Pulled bbq pork quesadilla

Sorbet course

Lamb chump, garlic chive mash, red currant and rosemary jus

Whole lemon sole, almond and shrimp beurre noisette

Pre dessert

Chocolate brownie and pistachio ice cream

Blueberry, pecan and caramel pavlova

Chocolate fondu to share



6 Courses

£30 per head

Booking essential