

VALENTINES DAY

Thirty five pounds and fifty pence per person

AMUSE BOUCHE

Yellow pepper & saffron soup – olive oil

STARTER

Confit duck salad – baby watercress – spiced apple – kirsch

FISH COURSE

For two to share

Frito misto (tempura fish) – aioli – celery leaf – lemon

MAIN COURSE

Fillet of beef – celeriac & truffle puree – asparagus – red wine shallots – port jus

Or

Loin of cod – saffron potatoes – langoustine bisque – mussels – spinach – baby fennel

DESSERT

Assiette for two to share

Lemon tart – chocolate gateau – vanilla panacotta – strawberry foam & vanilla ice cream

COFFEE

Served with handmade chocolates

Head Chef Chris Conde