

Valentine's Day

SPECIAL MENU

Available 13th & 14th February 2026



STARTER

Pan Seared Scallops, pressed confit chicken, truffle & celeriac purée, crispy chicken skin

Smoked Chicken & Pancetta Terrine, brioche & tarragon soil, garlic aioli, crispy pancetta lardons, sourdough croute

MAIN COURSE

Pan Fried Sea Bream, buttered new potatoes, grilled asparagus, Caper, dill & prawn sauce

Chicken Ballotine, pesto & parmesan filling, Chive mashed potato, buttered kale, sundried tomato & garlic cream sauce

DESSERT

Chocolate Fondant, strawberry & vanilla salsa, milk chocolate soil, clotted cream ice cream

Passionfruit Brulée Tart, pistachio crème diplomat, white chocolate soil, candied pistachio, passion fruit & mango sorbet

TWO COURSE - £34 PER PERSON
THREE COURSE - £42 PER PERSON

