

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

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

