

160 Per Couple

VALENTINE'S DAY MENU

Amuse Bouche with a Glass of Rose Prosecco

Oyster or Beetroot Tartlet **V/VE**

TO START

Beef Tartare **GF**

Lobster Ravioli with Lobster Bisque

Pumpkin and Spinach Tortellini with Sage Butter Emulsion **V**

TO FOLLOW

Chateaubriand with Caramelised Roscoff Onion, Tender Stem Broccoli,
Roasted Potatoes, Red Wine Jus (for 2) **GF**

Turbot Fillet with Jerusalem Artichokes, Fennel, Caviar White Wine Sauce **GF**

Butternut Squash Wellington with Spinach and Vegan Sauce **V/VE**

TO FINISH

Lemon Tart with Raspberry Sorbet **V/VE**

Apple Tarte Tatin with Vanilla Ice Cream (for 2) **V**

Chocolate Fondant with Whiskey Ice Cream **GF**