

VALENTINES

5 COURSE TASTING MENU



Friday 14th February | Bookings from @ 6pm

on arrival

fizz & focaccia
with olive oil puttanesca dip

amuse bouche

Wild mushroom espuma soup sip (gf)

afterwards

Seared scallop, Tarka dahl, Brinjal pickle (gf)
or
Sticky soy pork belly, Asian slaw & sesame (gf | nuts)

to follow

Creedy Carver Duck breast, rainbow chard,
potato terrine chips, green peppercorn sauce (gf)
or
Skillet roasted whole pil pil tiger prawns,
potato terrine chips, yuzu hollandaise

something sweet

Chocolate tasting plate;
Dark chocolate pave, chocolate crumb,
chocolate sorbet & fresh raspberries (vg | gf)

£50PP

BOOKING ESSENTIAL

VEGAN MENU AVAILABLE UPON REQUEST -

PLEASE NOTIFY THE TEAM IN ADVANCE IF YOU'D LIKE TO ORDER FROM THE VEGAN MENU



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5 COURSE VEGAN TASTING MENU



Friday 14th February | Bookings from @ 6pm

on arrival

fizz & focaccia
with olive oil puttanesca dip (vg)

amuse bouche

Wild mushroom espuma soup sip (vg | gf)

afterwards

Carrot pakora, Tarka dahl, Brinjal pickle (vg | gf)

to follow

Glazed oyster mushroom, rainbow chard,
potato terrine chips, green peppercorn sauce (vg | gf)

something sweet

Chocolate tasting plate;
Dark chocolate pave, chocolate crumb,
chocolate sorbet, chocolate sauce
& fresh raspberries (vg | gf)

£45PP

BOOKING ESSENTIAL

IF YOU REQUIRE THIS VEGAN MENU
PLEASE ENSURE YOU NOTIFY US UPON BOOKING

