

*Valentine's Day*  
*4 course set menu & live singer*  
*£45pp*

*To Start*

Pink cauliflower soup with truffle oil, bread roll & butter  
Baked oyster with lemon, parsley & smoked garlic butter  
Duck & orange liver pate, honey, figs, pistachio, toasted sourdough  
Feta, pomegranate and watermelon salad, toasted walnut hazelnut  
dressing V

*The Main Event*

Miso Glazed Cod loin, Mussels, crispy potato bites, broccoli tenderstem  
served with wild garlic veloute.  
10oz Rib-eye steak, truffle chips, mushroom duxelles, watercress salad  
served with béarnaise sauce (**£5 supplement**)  
Prosciutto wrapped baked chicken breast, fondant potatoes, seasonal  
greens served with chorizo butter.  
Mushroom, squash & spinach wellington, sautéed new potato, buttered  
greens with red onion gravy V

*To Finish*

Salted caramel chocolate torte served, vanilla ice cream & toffee bites.  
Champagne & Strawberry posset, strawberry sauce, shortbread biscuits.  
Chocolate & Cherry Eton mess

*Chocolate dipped strawberries*

*Tea/Coffee*

*(Vegan alternatives available)*