



VALENTINE'S DAY MENU

£65 per guest

starters & desserts to share | choice of individual main courses

glass of Prosecco on arrival

for the table:

sourdough boule, white miso butter

Scottish scallop, parsnip purée, saffron cream, caviar **gf**

tempura broccoli, sesame glaze **vg**

choice of main:

lobster lasagne, crab claw, garlic sourdough

380g New York strip tagliata, ^{or} rocket, Parmesan, herb dressing **gf**

grilled cauliflower, green tahini, cassava, kale, olive verde ^{or} **vg/gf**

for the table:

grilled sweet potato, horseradish cream **v/gf**

mixed leaf salad, honey vinaigrette, parmesan **gf**

for the table:

White chocolate crème brûlée

100% OF SERVICE CHARGE GOES TO THE TEAM