



VALENTINE'S MENU

SNACKS TO SHARE

Duck Prosciutto 
Pork and Aged Balsamic Beignet

STARTER

Alsace Bacon & King Oyster Mushroom Tart
AGED CHEDDAR AND CRISPY ONIONS

PASTA COURSE

Beef Short Rib and Pecorino Ravioli
THYME, HAZELNUTS AND BEURRE NOISETTE

MAIN COURSE

Wild Sea Bass 
PRAWNS, SPINACH, YELLOW CURRY VELOUTÉ, CHIVE OIL

or

Roasted Duck Breast to Share 
BEETROOT, PICKLED BLACKBERRIES, HASSLEBACK POTATO, ANGOSTURA BITTERS JUS

or

USDA Beef Sirloin
BLACK GARLIC, POTATO AND GARLIC CROQUETTE, GLAZED CARROT, JUS

DESSERT

Textures Of Chocolate to Share 

Petit Fours

 Denotes items prepared without any gluten containing ingredients

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies.

Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.

Prices are inclusive of VAT. All items are subject to availability.