

St Valentine's Day Menu

Tuesday 14th February 2012

Starters

Oysters au naturel, tempura and Rockefeller with Champagne for two

£ 24.00

Pan roasted scallops, pea and fennel puree with apple salsa, crisp prosciutto and lemon infused oil

£ 9.00

Baked rosemary and smoked garlic camembert with grilled ciabatta wafers and tangy tomato & red onion chutney

£ 7.50

Beetroot and horseradish gazpacho with vodka, tonic and lime foam

£ 6.50

Mains

Loin of Venison, fondant potato, white onion puree, honey glazed parsnips, red wine and bitter chocolate jus

£ 24.00

Lemon and saffron butter grilled lobster to share with crispy duck fat chips, lemon aioli for dipping and a crisp rocket and herb salad

£ market price

Wild mushroom risotto with basil crisps and white truffle cream

£ 16.00

Desserts

Lemon curd and passion fruit tart with carbonated lime cream and pink praline

£ 8.00

Warm chocolate and hazelnut brownie, white chocolate sorbet, strawberry and black pepper salsa and champagne sabayon

£ 7.50

Cheeky chocolate fondue for two to share. Yummy melting dark chocolate, just right for dipping in.....

Honeycomb rocks
Krispy kreme doughnuts
Strawberries
Pick and mix sweets
Marshmallows

£ 18.00

*Our main menu will also be available

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