

# *VALENTINE'S MENU*



Roasted tomato and basil soup  
Beetroot and brandy cured salmon, fennel and apple  
Crispy duck salad, tamarind dressing



12 hr slow braised beef rib  
(Worcestershire glaze, horseradish mash, winter greens and red wine jus)  
Pan-fried fillet of seabass, medley of vegetables, mushroom veloute,  
Red cabbage and apple roulade with brie and red onion marmalade, tomato ragu, dressed salad



chocolate delice, coffee ice cream, praline  
Cheese board with grapes, apple chutney and biscuit

£36 per person  
Complimentary glass of prosecco on arrival