

Valentines Menu

£50 per person

Scallops “Coquille St Jacques”
Jerusalem artichoke veloute, truffled brioche
Beef carpaccio, tonnato sauce, caper berries
Whipped goat’s curd, smoked beets, endive, walnuts

To Share

Twice baked Coolatin soufflé, wilted spinach, chive beurre blanc
(£8 surcharge per couple)

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Monkfish Wellington, preserved lemon, hispi cabbage
Fillet of beef, roasted onion, spinach puree, ox cheek
Kilkeel crab and prawn linguine, confit tomatoes
Lentil dahl, raita, pumpkin coriander

To Share

Whole Thornhill duck, cassoulet, salsa verde, winter greens
(£16 surcharge per couple)

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Poached Rhubarb, white chocolate cremeux, ginger
Choux bun, whipped mascarpone, coffee
Red velvet sponge, champagne jelly, tonka bean cream

To Share

Black Forest Baked Alaska
(£8 surcharge per couple)