

VALENTINES MENU

2 COURSES £55 | 3 COURSES £65

Warm sourdough loaf with whipped truffle and herb butter

DELICIA SQUASH **V, VGO**

winter tomato & stracciatella mozzarella salad, vincotto dressing

SEARED SCALLOPS **NG**

with artichoke puree, sauteed agretti, blood orange and brown shrimp butter

HONEY GLAZED PORK CHEEKS **NG**

caramelised parsnip, pickled blackberry and apple

COLCHESTER OYSTERS **NG**

red wine shallot vinegar

3 for 11.5 | 6 for 22.50 | 12 for 39.50

CHATEAUBRIAND FOR TWO **NG**

caramelised shallot, pancetta, mushroom, fries, caesar dressed winter leaf salad,
bearnaise sauce and red wine jus

(supplement £10 pp)

ROAST SEABREAM **NG**

slow cooked sweetheart cabbage, basil, peas and pink fur potatoes

BARBARY DUCK BREAST

celeriac, cimi de rapa, confit duck tortellini, marsala jus

IMAM BAYILDI **VG, NG**

baked violet aubergine, tomato, vegan feta, pomegranate, tahini and lemon dressing

DARK CHOCOLATE AND GRIOTTINE CHERRY FONDANT

black cherry sorbet, chocolate sauce

CHAMPAGNE & BLOOD ORANGE POACHED YORKSHIRE RHUBARB PAVLOVA **NG**

with lemon curd and yogurt

PASSIONFRUIT JELLY PANNACOTTA **VG, NG**

pistachio biscotti

SELECTION OF CHEESE FOR TWO

served with crispbreads, grapes and chutney.

cheeses include tete de moine, truffled brie, cashel blue

(supplement £5 pp)

V vegetarian **VG** vegan **VGO** vegan optional **NG** non gluten