

VALENTINE'S MENU

STARTER DISHES

Winter asparagus, poached egg, Parmesan shavings. Crab salad, lemon mayo, sourdough croute, pickled radish.

Parma ham, sun blushed tomatoes, marinated artichokes, rocket, balsamic and cold pressed rapeseed oil.

MAIN DISHES

Roasted squash, orzo, pumpkin seed and miso sauce, tender stem, dukka. Chargrilled sirloin steak, café de Paris butter, truffle parmesan fries, watercress salad.

Slow cooked pork belly, buttery mash, braised hispi cabbage, cider cream.

Pan fried hake, roasted crushed potatoes, crispy black cabbage, tomato and rosemary sauce.

DESSERTS TO SHARE

Honey and lavender brulee, shortbread biscuits.

Lemon tart, vanilla cream, fresh raspberries. Loaded chocolate brownies, clotted cream ice cream, strawberries.

COFFEE AND CHOCOLATE HEARTS