

VALENTINE'S

Menu

any 2 courses - 28

3 courses - 35

CELEBRATE VALENTINE'S DAY WITH US · CELEBRATE VALENTINE'S DAY WITH US · CELEBRATE VALENTINE'S DAY WITH US

to start

FRESH GNOCCHI IN A WHITE WINE & GORGONZOLA SAUCE

Asparagus, sorrel, & finished with Parmesan (v)

· Perfectly paired with a crisp Italian Pinot Grigio ·

VELVETY AVOCADO & SUN-KISSED TOMATO TARTLET

Cucumber relish & fresh basil (pb)

· Perfectly paired with a classic margarita cocktail ·

'NDUJA, WILD MUSHROOM & MASCARPONE RISOTTO

Chorizo crisps (gf)

· Perfectly paired with a full-bodied
red such as Shiraz or Malbec ·

PANKO BREADED MONKFISH WITH KATSU SAUCE

Kimchi slaw (gf)

· Perfectly paired with a medium dry white wine ·

for mains

HALF-DUCK À L'ORANGE

Duchess potato rosettes, roasted spring onions,
glazed chantenay carrots & sauce bigarade (gf)

· Perfectly paired with a delicate rosé ·

SEAFOOD CARBONARA

Linguine in a light Padano cheese sauce with pancetta, scallops,
king prawns & calamari

· Perfectly paired with a crisp, dry white wine ·

VENISON, CONFIT CHICKEN

LIVER & STOUT PIE

Horseradish mashed potatoes, braised red cabbage, buttered leeks
& game jus

· Perfectly paired with a medium bodied, spicy red wine ·

ROSE HARISSA, SWEET POTATO

& CHICKPEA TAGINE

Spiced Mediterranean pearl couscous

· Perfectly paired with a Fitz Pink English sparkling wine ·

CHIMICHURRI PORK FILLET

WITH ARROZ VERDE RICE

Roasted red peppers, grilled asparagus & pomegranate molasses (gf)

· Perfectly paired with a leathery Argentinian malbec ·

to finish

DARK CHOCOLATE SOUFFLÉ WITH CORNISH CLOTTED CREAM

Raspberry & rhubarb compote

· Perfectly paired with an espresso martini cocktail ·

AMARETTI & VANILLA CHEESECAKE MOUSSE

Biscotti dunkers

· Perfectly paired with a classic amaretto sour cocktail ·

PLANT-BASED STICKY TOFFEE PUDDING

Vanilla custard (pb)

· Perfectly paired with a mellow tawny port ·

TRIPLE CHOCOLATE ETON MESS

Handcrafted meringues & black cherry coulis (gf)

· Perfectly paired with a Fitz English sparkling wine ·

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate. (pb) plant-based | (pbo) plant-based option available | (gf) gluten-free | [gfo] gluten-free option available | (n) contains nuts