



Happy Valentine's Day

ON ARRIVAL

(Choose one per person)

Rose & Lychee Spritz

SKYY Vodka, Rose and Lychee Syrup and Prosecco

Pomegranate Margarita

Espolon Blanco Tequila, Triple Sec, pomegranate and lime juice

TO START

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

ENTRÉE

(Choose one per person)

Lamb & Bone Marrow Croquettes

Braised lamb shoulder, caramelised onion aioli and Parmesan

King Prawns

Lemon & garlic Cajun sauce and toasted garlic buttermilk buns

Crispy Cauliflower (V)

Cauliflower purée, pickled cauliflower, crispy kale, hazelnut cream and beurre noisette vinaigrette

MAIN

(Choose one per person)

Fillet 300g

O'Connor - Grain Fed 240 Days - Marble Score 3+

Rib-Eye 400g

O'Connor - Grain Fed 240 Days - Marble Score 3+

Salmon Skewer

African chilli, miso, sesame, soy, spring onion, ginger and garlic

Grilled to perfection with our signature basting and served with crunchy chips or farm salad and your choice of sauce.

Sauce selection: Blue cheese / Creamy garlic / Hot African Chilli / Creamy Mushroom / Peppercorn / Barbeque Relish / Veal Jus

Quail

Parsnip & potato purée, spinach and redcurrant jus

Pumpkin Risotto (V) (VG)

Roasted pumpkin, kale, feta and pine nuts

TO SHARE

Greek Salad (V) (VG)

Cos lettuce, cucumber, tomato, marinated olives, crumbled feta, red onion and Greek dressing

DESSERT

(Choose one per person)

Baileys & White Chocolate Tiramisu

Layered espresso-dipped savoiardi biscuits, Baileys, mascarpone cream and white chocolate snow

Ruby Chocolate Eclair

Strawberry chocolate cream, chantilly cream, fresh strawberries and fior di latte gelato

Artisanal Cheese

Choose any two cheeses, served with condiments and crackers

1. Ford Farm Cheddar Cow's milk, United Kingdom
2. Onetik Bleu Des Basque Sheep's milk, France
3. Meredith Dairy Chèvre Goat's milk, Australia