

valentines tasting menu

hand dived orkney scallops

peanut, sweet & sour carrot, fennel

or

hedgerow farm venison

traditional tartare garnish, duck yolk, potato crisp

pan fried john dory

pasta, goat's curd, rosemary

aged scottish fillet of beef

smoked aubergine, celeriac, alliums, truffle

or

butter roast monkfish tail

butternut galette, curried endive, asian slaw, coconut, carrot and cumin cream

'affogato'

tahitian vanilla ice cream, coffee sponge

blackberry and almond souffle

crumble, white chocolate

or

chocolate moelleux

pistachio ice cream, mandarin

coffee, tea & sweet treats

120 pp

85 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 - 1.30 & dinner 6.30 - 8.30 | wednesday – saturday**

meat free and vegan menus available on request