

Valentine's Menu

Any 2 courses - £28 per person

3 courses - £35 per person

To Start

FRESH GNOCCHI IN A WHITE WINE & GORGONZOLA SAUCE

Asparagus, sorrel, and finished with Parmesan [v] • *perfectly paired with a crisp Italian Pinot Grigio* •

VELVETY AVOCADO & SUN-KISSED TOMATO TARTLET

Cucumber relish and 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 • *perfectly paired with a medium dry white wine* •

For Mains

HALF-DUCK À L'ORANGE

Duchess potato rosettes, roasted spring onions, glazed chantenay carrots and sauce bigarade [gf] • *perfectly paired with a delicate rosé* •

SEAFOOD CARBONARA

Linguine in a light Padano cheese sauce with pancetta, scallops, king prawns and calamari • *perfectly paired with a crisp, dry white wine* •

VENISON, CONFIT CHICKEN LIVER & STOUT PIE

Horseradish mashed potatoes, braised red cabbage, buttered leeks and game jus • *perfectly paired with a medium bodied, spicy red wine* •

ROSE HARISSA, SWEET POTATO & CHICKPEA TAGINE

Spiced Mediterranean pearl couscous [pb] • *perfectly paired with glass of 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 glass of 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. Our fryers are used for products containing gluten therefore we cannot guarantee that they are 100% gluten-free. For all allergen information, please scan the QR code. Prices include VAT at the current rate. [v] vegetarian [pb] plant-based [pbo] plant-based option available [gf] gluten-free | [gfo] gluten-free option available | [n] contains nuts