



CELLAR *Valentines*



MENU | £75 per person

ON ARRIVAL

A glass of Champagne

AMUSE-BOUCHE

Butternut squash velouté, Brie crostini, truffle honey (V)

STARTERS

Lobster & salmon ravioli, shellfish & lemongrass bisque
Ham hock terrine, bitter leaves, black pudding croquette, Bramley apple
Mushroom parfait, onion jam, Parmesan crisp, toasted sourdough (V)

MAINS

Fillet steak, beef cheek fritter, horseradish mash, green beans,
beef-fat carrots (GF)
Roast hake fillet, Cornish crab linguine, courgette, lemon, tomato,
chilli & Parmesan
Cauliflower steak, spiced hummus, chickpea salad, coconut curry sauce
(VG, GF)

DESSERTS

Crème Brûlée, shortbread hearts, lemon curd (V)
A scoop of rich chocolate mousse with honeycomb, passion fruit,
Maldon Sea salt, olive oil (V) (GF)
British Cheese plate, served with celery, fruit chutney, quince paste
& artisan biscuits (V)

Dietary Key:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFO) Gluten-Free Option
All dishes are prepared in kitchens where allergens, including nuts, are present.
Some dishes may contain small bones. Please ask staff for allergen information before
ordering. A discretionary 12.5% service charge will be added to your bill.