



## DATE NIGHT MENU

### Starters

#### **Soup of the Day**

pea shoots

#### **Salmon Roulade**

wasabi mayonnaise, spring onion and coriander dressing, endive

#### **Smoked Duck**

beetroot purée, herb croute, orange, endive

#### **Beetroot Tartar (VE)**

toasted ciabatta, sesame seeds, avocado, herb dressing

### Main Courses

#### **10oz Ribeye steak (£12.00 supplement)**

slow roasted tomato, mushroom, salad, chips, peppercorn sauce

#### **Fillet of Seabass**

roasted new potato, carrot and pea purées, spinach, white wine cream

#### **Crispy Pork Belly**

creamed potato, broccoli, celeriac and apple purée, cider jus

#### **Asparagus Risotto (V)**

parmesan crisp, micro herbs, herb dressing

### Desserts

#### **Lemon Tart**

Chantilly cream, raspberry

#### **Chocolate torte**

roasted hazelnut ice cream, chocolate crumb

#### **Cheese Board**

apple chutney, date and walnut bread and selection of crackers

#### **Ice Cream & Sorbet**

**£90.00 per couple,**

**to include a welcome Champagne cocktail and a bottle of house wine to share**

**12.5% discretionary service charge applies**

*Major allergens intentionally used as ingredients are:*

*celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide, please make your waiter aware of any known allergies or special dietary requirements.*