



Valentine's Menu

3 Course Set menu for £45 per person

14th - 17th February 2019

Lunch 12:00 – 17:00

Dinner 17:30 – 22:00

Mango Prosecco Refresher

STARTERS

Roasted Pumpkin, coconut and ginger soup (V)
Saffron infused Scallop and crabmeat with coconut (SF, GF)
Lobster and Quail with Shitake Mushroom Tart (SF, D)

MAINS

Braised Lamb shank with Asparagus, yellow beans & marinated cherry, sauce (GF)
Malay spiced Salmon Filet with grilled courgette, smoked olive basil pesto & lime jus (GF)
Roasted butternut squash risotto. Sage, chestnut and aged Parmesan (N, V)

DESSERTS

Dark chocolate tart, gold leaf, Strawberry, stem ginger syrup (D)
Pandan crème brulee (D)

Tea and Coffee

V – Vegetarian dish | G – Gluten dish | GF – Gluten Free | D – Dairy dish | DF – Dairy Free | N – Nuts | S – Seafood dish
Please let us know if you have any food allergies before ordering.

All prices are in GBP and a discretionary service charge of
12.5% will be automatically added to your bill