

# VALENTINE'S MENU

£75 PER PERSON

A Glass of Veuve Clicquot Rosé Champagne on arrival

## COCKTAILS:

### HEARTBREAKER ON THE ROCKS - £12

Makers Mark Bourbon, Antica  
Formula, Cherry Heering, Chocolate  
wine and a dash of Campari

### PASSION BERRY MARTINI - £11.50

Citric blend, Creme de Fraise,  
passion fruit syrup topped  
with Prosecco

## SHARING FOR TWO:

**TRUFFLE ARANCINI**  
Fried arborio rice balls with  
truffle cheese

**LAVERSTOKE PARK  
FARM BUFFALO  
MOZZARELLA**  
Red chicory, clementine,  
grapes, candy beetroot and  
a spiced vinaigrette

**DUCK LIVER PARFAIT**  
Caramelised hazelnuts,  
truffle, pear and ginger  
compote, toasted brioche

## CHOOSE ONE OF THE BELOW FOR YOUR MAIN:

**LOBSTER LINGUINE**  
Tomato and chilli sauce  
with vine cherry tomatoes,  
parsley and spring onion

**CHARGRILLED  
HALLOUMI**  
Farro grains with crushed  
artichoke, hazelnuts,  
mushrooms, black truffle  
and a plant-based sauce

**FILLET OF BEEF**  
7OZ/198G  
Succulent, prime centre cut,  
grass-fed

## FOR THE TABLE:

Baby gem lettuce, herb dressing, cheese and pine nuts  
Truffle and Parmesan chips

## DESSERT FOR TWO:

**RASPBERRY HEART MILLE FEUILLE**  
Layered white chocolate and puff pastry with a warm raspberry sauce

Tea/coffee and mini chocolate truffles

## Our recommended wine to go with this menu:

*Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France: Bottle £65*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.