

# Valentine's Day Menu

£60 PER PERSON

## Amuse Bouche

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Morecambe Bay Oysters

*Begonias, Samphire, Martini Bianco*

## Starter

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Lobster Bisque

*Cornish Crab Croute, Dill*

Wild Mushroom Parfait **VG**

*Soy Shiitake Mushrooms, Pickled Shallots, Organic Sourdough*

## Intermediate

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Cardamom Yoghurt

*Alphonso Mango, Coconut Foam, Lime Beignet*

## Main Course

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Dexter Beef Fillet

*Wilted Spinach, Rissolle Potatoes, Grilled Young Onions, Shiitake Mushrooms, Shallot Reduction*

King Oyster Wellington **VG**

*Olive Oil, Pomme Purée, Charred Baby Leeks, Parsley Sauce*

## Dessert

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Dark Chocolate Crèmeux

*Raspberry Jelly, Cocoa Sponge, Pistachio, Vanilla Brûlée*

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.