

Valentine's Day Menu

£60 PER PERSON

Amuse Bouche

Morecambe Bay Oysters

Begonias, Samphire, Martini Bianco

Starter

Lobster Bisque

Cornish Crab Croute, Dill

Wild Mushroom Parfait **VG**

Soy Shiitake Mushrooms, Pickled Shallots, Organic Sourdough

Intermediate

Cardamom Yoghurt

Alphonso Mango, Coconut Foam, Lime Beignet

Main Course

Dexter Beef Fillet

Wilted Spinach, Rissole Potatoes, Grilled Young Onions, Shiitake Mushrooms, Shallot Reduction

King Oyster Wellington **VG**

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

Dessert

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.