



Valentines Gourmet Menu 2022

Selection of Artisan Bread, Extra Virgin Olive Oil

Starters

Pan Fried Scallops, Blood Orange & Salsify

Confit Duck & Apple Tian, Asian Sweet Chilli & Spring Onion (G, D)

Intermediate

Pink Gin Sorbet

Mains

(Share Between Two)

Dry Aged Wye Valley Chateaubriand

Served with Grilled Plum Tomato, Portabella Mushroom, Watercress & Chunky Chips,

Onion Rings, Peppercorn Sauce & Bearnaise Sauce

Native Porthgain Lobster Thermidor

Served with Watercress & Chunky Chips, Garlic Butter & Lemon Aioli

Dessert To Share

Dark Chocolate Fondant

Nut Tuile, Pistachio Praline, Chocolate Coulis, Pistachio Ice Cream

£60.00 Per Person

A 10% discretionary service charge will be added to all bills. All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Please ask a member of the team if you wish to amend any item of a dish.