



Valentines

Thursday 12th February

Amuse Bouche

Panelle – Pecorino – Rosemary

A Sicilian chickpea fritter dressed with Pecorino cheese and crispy fried courgettes and rosemary.

Starter

Spaghetti – Clams

Freshly prepared spaghetti served with clams basted in a white wine and garlic sauce with a hint of red chilli.

Garnished with parsley oil, Parmesan crumb and lemon zest.

Vegetarian option: Wilted spinach & mushrooms.

Main

Lamb Wellington

Spiced braised lamb and red peppers encased in puff pastry with a rich jus. Served on a root vegetable purée of potatoes, parsnips and celeriac.

Accompanied by roasted heritage carrots and buttered Cavolo Nero.

Vegetarian option: Aubergine & braised leeks.

Dessert

Rum Baba

An enriched dough cake soaked in rum, served with freshly made vanilla cardamom ice cream, orange zest syrup and a meringue crumb.