

valentine's four course celebration dinner

Tuesday 14th February £39.95

first course

seared king scallops, sautéed belly
of pork, apricot & thyme dressing

chicken & game pâté, fig & apple
chutney, toasted walnut bread

rose of cantaloupe & galia melon,
spiced winter berry compôte

to follow

trio of sorbet pearls

main course

pan-fried sea bass fillet, crab linguine in a ginger,
coconut, lime & coriander cream sauce

chicken breast stuffed with spinach wrapped in pancetta,
parmentier potatoes, wild mushroom & madeira sauce

rib-eye steak, vine-roasted tomatoes, rocket &
parmesan salad, hand-cut chips, béarnaise sauce

a vegetarian dish will be specially prepared on request

trio of dessert to share

eaton mess

passion fruit pannacotta

dark chocolate, hazelnut & cherry tart

to finish

filter coffee & petit fours

A discretionary 10% service charge is added to the total bill.