

# DATE NIGHT MENU

## Monday-Thursday

3 Courses and a bottle of wine £60.00 per couple

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### STARTERS

TRUFFLED WHITE BEAN SOUP  
chicken pancetta ravioli, basil oil  
CHICKEN LIVER PARFAIT  
homemade chutney, toasted brioche  
GOATS CHEESE RAVIOLI  
basil, organic beetroot, candied walnuts  
CONFIT COD  
poached egg, mussels, nduja butter  
SEARED BEEF FILLET SALAD  
sprouting broccoli, beetroot onion gravy, comte & paprika crumb  
BLOOD ORANGE CURED SALMON  
caesar dressing, gems, croutons, parmesan  
SCALLOP CEVICHE  
spicy lemon, coriander, radish, apple, sweet potato crisps

### MAINS

SPICED CHICKEN SALAD  
basil, mint, ginger coriander, chilli, glass noodles, soy dressing  
ROASTED PIGEON BREAST  
carrot puree, scorched hispie cabbage, potato gnocchi, cherry foie gras jus  
SLOW BRAISED PORK BELLY  
prawn tortellini, Chinese spiced vegetables  
FILLET of COD  
olive oil mashed potato, Provençal vegetables, gremolata  
GRILLED PLAICE  
new potatoes, prawn tomato basil shellfish cream  
SEARED HAND DIVED SCALLOPS  
pickled apple, curried parsnip puree, parsnip crisps, coriander salsa  
MONKFISH  
Lyonnais potatoes, mushrooms, kale, mushroom cream  
10oz CHARGRILLED SIRLOIN  
pont neuf, red wine mushroom puree, sauté spinach, béarnaise sauce

### SIDES £4.00

Chips, Garden vegetables, Caesar Salad, Garlic Chips, Mash, Mesclun leaves Parmesan Salad,  
Sweet Chilli Wedges, Homemade Breads, olive oil & tapenade £4.95

Some of our products may contain nuts, wheat or other allergens.  
If you have any dietary requirements please inform your server.  
A 10% discretionary service is added to tables of 5 or more.