

Valentine & Henry

starters

baked french onion camembert £14

caramelized onion chutney, garlic focaccia (GFA)

roast hand diver scallop £14

asparagus, bacon and apple beurre blanc, fresh black truffle (fresh truffle supplement +£6.00) (GF)

cumbrae oysters £4

forced rhubarb & champagne mignonette, lemon & tabasco (P)

moules meneuire toast £13

thyme, parsley & lobster mayonnaise (P,GFA)

butter roasted brassicas £12

bacon jam, pickled gooseberry, smoked cheese mousse, focaccia (fresh truffle supplement +£6.00) (GF)

spiced tuna £12

ajo blanco, avocado, pickled shallots, sliced grapes, chive oil, croutons (GFA,P)

whipped truffled artichoke £10

freshly baked focaccia, pickled tomato & salsa verde (GFA,VE)(new menu)

mains

chateaubriand to share 20oz £70

served with fries, worcestershire panko onion rings , tomato, mushroom & cafe de paris butter (GFA)
Add garlic prawns - 8.50

roasted duck crown £45

dauphinoise potato, sauce bordelaise , red cabbage & cherry puree (GF)

monkfish wellington £38

curried clams, pomme anna chips, roast heritage cauliflower (P)

roasted sage gnocchi £24

pumpkin veloute, pickled squash, potato confit, gorgonzola, walnut (V)

shallot tatin £22

pomme puree, tender steam broccoli, leek & parsley veloute (VE,GFA)

malbec poached monkfish bourguignon £27

baby onions, baby mushrooms, glazed carrot, pancetta, pomme puree (GF)

rack of spring lamb £30

herb crumb, lamb shoulder croquette, pea and spinach veloute, pickled broccoli, dressed pea, beetroot jus (GF)

chicken ballotine £28

stuffed with truffle and mushroom, black pudding gnocchi, caviar, broad beans pea & watercress veloute

desserts

creme brulee £10

pistachio, honey & fresh raspberry

apple tarte tatin £10

dro ximinez syrup, creme fraiche

chocolate & strawberry fondant £10

chocolate & mint ice cream

eppoisse brandy washed brie £14

gorgonzola blue cheese, beaufort gruyere, quince paste, chutney, grapes, celery & crackers