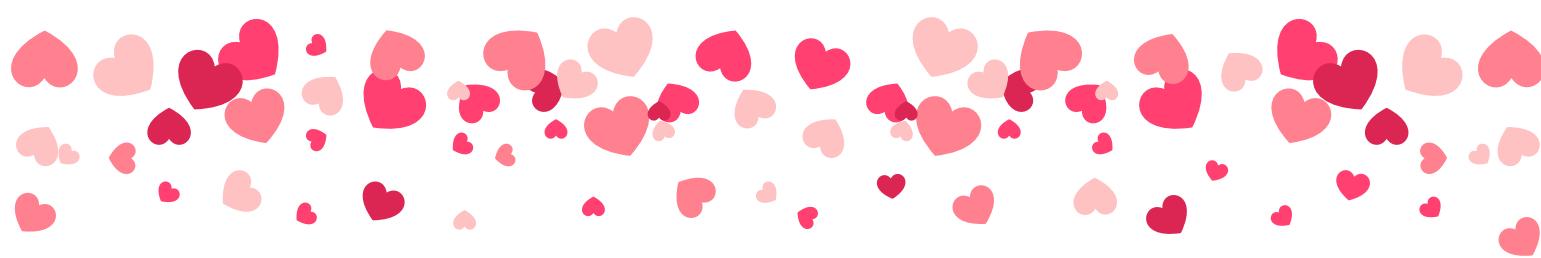




**VIEW**  
RESTAURANT



# VALENTINE'S DAY

**£50** | 4 course meal, arrival drink, and a selection of goodies to take away

**£65** | 4 course meal, arrival drink, and a selection of goodies to take away, plus a wine tasting with every course

## IN THE BEGINNING

Selection of handmade breads, whipped butter, balsamic onions, and mixed olives

## TO START

Potato and leek soup with parsley gel and charred leeks VE GFA

Creamy goat's cheese, roast beetroot, red chicory, apple, and olive oil croûte

Pan-seared scallop in a lemon butter crumb

Pan-seared asparagus, panko hen's egg, hollandaise sauce, salami

## TO FOLLOW

Pan-roasted lamb rump, served pink or well done, charred hispi cabbage, fried anchovies, lamb reduction sauce

Hand-pulled tagliatelle carbonara, garlic croûte

Fillet steak Rossini, duck liver pâté, seasonal greens, creamed potatoes

Pan seared fillet of sea bass, crushed potatoes, fine beans, tenderstem broccoli, tiger prawn beurre blanc

Marinated harissa cauliflower steak, lemon and chilli chickpeas, parsley emulsion, pomegranate pulses VE GF

## TO FINISH

Traditional crème brûlée, pistachio shortbread

Chocolate and orange tart, blood orange sorbet VE GF

Pornstar panna cotta, shot of prosecco GF

White chocolate bomb, dried strawberries, honeycomb, lemon balm

## TO TAKE HOME

Love bag containing:

Tiramisu truffles, fudge bites, 50/50 chocolate-dipped strawberries