THE SPA HOTEL

Valentine's Dinner Menu

AMUSE BOUCHE

Local tempura oyster, champagne gel,
cucumber, compressed apple, dill oil

OR

Compressed watermelon and cucumber,
champagne gel, dill oil (V)

STARTER

Roast Jerusalem artichoke velouté, truffle cream,
crispy artichoke, chive oil (V)

FISH COURSE

King scallop, blood orange, pickled fennel, pink
peppercorn, micro herbs

OR

Beetroot carpaccio, blood orange, pickled fennel,
pink peppercorn, whipped goat's curd (V)

MAIN COURSE

Duo of Beef - 28-day aged beef fillet, braised short rib,
potato fondant, glazed heritage carrots, cavolo nero,
shallot purée, Madeira jus

OR

Roast celeriac wellington, wild mushrooms, spinach,
truffle pomme purée, cavolo nero, shallot purée, red
wine vegetarian jus (V)

DESSERT TO SHARE

Dark chocolate fondant, strawberry crémeux,
strawberry sorbet, white chocolate shard

Fresh coffee

Food Allergies & Intolerances: if you have any concerns relating to allergens or intolerances please speak to a member of our team prior to ordering. Whilst every precaution is taken to avoid cross-contamination we can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.