

Valentine's event

Four courses

Canapés

Dressed Crab Doughnuts

Artichoke & Sun-Dried Tomato Scones **V,VGA**

For The Table

Artisan Bread, truffle butter, cultured butter **V**

Starters

Hand dived Scallops, chorizo, parsnip purée, blood orange hollandaise, fine herbs

Roasted Goat's Cheese & Beetroot Carpaccio, candied walnuts, lemon emulsion, sorrel **V,VGA**

Mains

Roasted Fillet of Beef, potato pavé, spiced parsnip purée, heritage carrots, variegated kale, port jus

Pan Fried Salmon, boulangère potato, wilted Swiss chard, purple cauliflower, artichoke purée, split herb beurre blanc

Roasted Carrots & Squash Risotto, spiced cashew, herb crème fraîche, green oil, sorrel **V,VGA**

To Finish

Raspberry Chocolate Fondant, chocolate soil, raspberry sorbet **V,VGA**

Mango & Passion Fruit Iced Mousse, crispy meringue, coconut ice cream and mango coulis **V,VGA**

The finer details

V vegetarian | **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



HARBOUR

HOTELS

