

Valentine's Day

13 & 14 of February 2026
3 Courses £ 70 per person

Artisan Bread

Amuse Bouche

Starters

Signatures Scallop St Jacques

Seared Anglesey King Scallops, Fricassee Of Wild Mushroom & Spinach, Champagne Cream Sauce

Lobster Bisque

Ciabatta Crisp, Crab Rillettes, Butter Poached Langoustine, Tarragon Crème Fraiche

Chicken Liver Parfait

Topped With A Madeira Jelly, Black Truffle Butter, Toasted Brioche, Onion Marmelade

Creamy Garlic Mushrooms

Toasted Focaccia, Parmesan Snow, Truffle Oil

Crispy Pulled Belly Pork

Homemade Black Pudding Scotch Egg, Celeriac & Apple Remoulade

Dynamite King Prawns

Masala Mayo, Vermicelli Noodle Salad, Pickled Carrot, Fresh Coriander

♡ ♡ *Strawberry & Champagne Sorbet* ♡ ♡ ♡

Main Courses

Roast Rack Of Lamb

Chardonnay Butter Leeks, Honey Glazed Heritage Carrot, Dauphinoise Potato, Rosemary Jus

Fillet Of Local Seabass

Conwy Mussels Mac & Cheese, Glazed Asparagus, Sauce Vierge

Mature Fillet Of Beef

Savoy Cabbage Casserole, Béarnaise Fondant Potato, Bordelaise Sauce

Mediterranean Vegetables Tithivier

Sticky Red Cabbage, Carrot Puree, Honey Parsnip, Port Wine Jus

Corn Fed Chicken

Creamed Cabbage & Bacon, Cauliflower Champ, Red Wine Jus

Local Pod Loin

Poached In A Parsley Béchamel Sauce, Duchesse Potato, Samphire, Baby Vegetables

Dessert

'A Tasting Of Chocolate To Share'

Please advise a member of staff if you have any allergies as some dishes may contain ingredients not listed on the menu.