
VALENTINES MENU

4 COURSES £49pp

AMUSE BOUCHE

STARTERS

CONFIT DUCK TERRINE

foie gras/smoked breast/
blood orange/chicory

3 POOLE BAY OYSTERS

shallot vinegar/lemon

NEO FRUITS DE MER (TO SHARE)

garlic king prawns/NEO cured salmon/
picked crab meat/creamy mussels

PULLED BEEF CROQUETTE

horseradish mayonnaise/
salt baked celeriac/truffle oil

SWEET POTATO GNOCCHI

roasted mediterranean vegetables/basil pesto

MAINS

VENISON WELLINGTON

dauphinoise potatoes/
roasted beetroot/red wine jus

LOBSTER THERMIDOR

mixed salad/skinny fries

CHATEAUBRIAND (for two)

triple cooked chips/flat mushroom/
slow cooked tomato/watercress/one sauce of your choice
(ask your server for details)

GRILLED PLAICE FILLETS

artichoke puree/wild mushrooms/
pancetta/saut ed potatoes

CELERIAC RISOTTO

salt baked celeriac/parmesan crisps/truffle oil

DESSERTS

TRIPLE CHOCOLATE BROWNIE

crystalized white chocolate/
blood orange gel/orange crisps

PASSION FRUIT CREAM

honeycomb/pistachio/vanilla tuile

WHOLE BAKED CAMEMBERT (for two)

garlic/rosemary/truffle/
walnut bread/celery/walnuts

ICED RASPBERRY PARFAIT

raspberry pate de fruit/
freeze-dried raspberries

NEO SORBETS & ICE CREAM

VALENTINES COCKTAILS

£10 EACH OR TWO FOR £16

POTION d' AMOUR

pothecary gin/aperol/chartreuse yellow/lemon juice/
chamomile syrup/peychaud's bitters/soda

LIBIDO

papa diablo mezcal/lime juice/cointreau
sugar/bitters/egg white

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.
a 10% service charge will automatically be added to the bill. This charge is discretionary, please ask if you wish it to be removed. To see our full Service Charge Policy, visit our website.