

ISLAND GRILL

Valentines Day APHRODISIAC MENU

2 COURSES - £39 | 3 COURSES - £45

SELECTION OF TABLE CANAPÉS



ROASTED CAULIFLOWER VELOUTÉ, *POMEGRANATE OIL* (V)

SMOKED CHICKEN TERRINE, RHUBARB, ROSE LEMON, *VANILLA OIL*

BAKED *OYSTER*, CRISPY HAM, SPINACH

PINK BEETROOT, *CELERY*, *GRAPEFRUIT*, FENNEL SALAD (VE)



PAN FRIED GRESSINGHAM DUCK, *ASPARAGUS*, BEETROOT, BLACKBERRY JUS

STEAMED COD, PAK CHOI, CORNISH BROWN SHRIMP, *CHILLI* BUTTER SAUCE

HERB CRUSTED RACK OF LAMB, MISO AUBERGINE, SEAWEED, *RED WINE* SAUCE

CARAMELISED ONION & SWEETCORN DUMPLINGS, *PINE NUTS*, MUSHROOM BROTH (VE)



DARK CHOCOLATE FONDANT, WARM MORELLO CHERRIES, *WHITE CHOCOLATE* ICE CREAM

YORKSHIRE CHAMPAGNE RHUBARB COMPÔTE, *GINGER* SHORTBREAD, BLOOD ORANGE SORBET

VANILLA CHEESECAKE, POACHED *STRAWBERRY*, LINZER BISCUIT

NEAL'S YARD CHEESE, HOMEMADE BISCUITS, CHUTNEY



(V) suitable for vegetarians. (Ve) suitable for vegans.

We are happy to provide information pertaining to allergies & intolerances upon request.

All prices are inclusive of 20% vat. A discretionary 12.5% Service charge will be added to your bill.