

# VALENTINE'S DAY MENU



Seasonal soup

Roast curried cauliflower, chickpea,  
spinach and almond salad, minted yoghurt

Foie gras and chicken liver parfait,  
Armagh apple and chilli jelly, toasted sourdough

Risotto of curried chicken, sultanas and apple, coriander

Salt and chilli squid, Shu dressings

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Roast stone bass, chestnut and thyme risotto,  
purple broccoli

Beef bourguignon, creamed potato, roast shallot  
and smoked bacon

Truffle gnocchi, roast beetroot, kale,  
sprout flowers celeriac, wild mushroom butter

Roast corn fed chicken, creamed potato, chasseur sauce

Salt Chamber Dry Aged Sirloin, hand cut chips,  
wild mushroom and truffle butter

*(£5.00 surcharge)*

*(Selection of side orders included)*

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Valrhona chocolate fondant, fennel and rosemary salted  
caramel, Clandeboye yoghurt gelato

New season blood orange trifle, tonka bean custard,  
pistachio

Yorkshire forced rhubarb rice pudding, ginger crumb

Vanilla ice cream, crushed honeycomb

Selection of European and Irish farmhouse cheese,  
biscuits and chutney

**3 COURSES £35**

*Service is not included; however a discretionary 10% service charge  
will be added to parties of six or more.*

*Please inform your server if you suffer from any food allergies.*