

ADELINE

VALENTINE'S MENU | £79 13th & 14th February

Includes free flow Prosecco for 1.5 hours

♥ STARTERS ♥

Shellfish Bisque

lobster, crayfish, and king prawns, served with a Gruyère cheese crouton

Greek Feta & Fig Salad (V)

wilted spinach, sesame filo crisp

Rainbow Beetroot Carpaccio (VG)

Warm glazed vegan blue cheese, walnuts, and maple syrup pesto

Seared Scallops

pumpkin purée, crispy pancetta, preserved lemon and wild garlic

♥ MAINS ♥

Grilled Sirloin

parsnip purée, kale, wild mushrooms, chestnuts, and Stilton truffle cream

Grilled Sashimi Grade Tuna (GF)

Kalamata olives, sun blushed tomatoes, French beans and Greek yoghurt

Imam Bayildi (V, VG, GF)

roasted aubergine, toasted almonds and squash

Caesar Salad

pancetta, gem lettuce, anchovy dressing, crostini, Parmesan, organic free-range egg
add chicken, king prawns or avocado and artichokes

Roast Scottish Salmon

confit fennel, potato strudel, Tenderstem broccoli and Champagne beurre blanc

♥ PUDDINGS ♥

Espresso tiramisu (V)

Chocolate fondant, Devonshire vanilla ice cream (V)

Classic lemon tart, crème fraîche, strawberries (V)

Passion fruit and white chocolate crème brûlée (V)

Sorbet: cherry, grape and hibiscus or lemon (VG, GF)

(GF) Gluten free, (VG) Vegan, (V) Vegetarian

Food allergies and intolerances: please ask a member of our team if you require information on the ingredients in the food we serve.

A discretionary service charge of 12.5% will be added to your bill. All prices quoted are in British pounds and are inclusive of VAT at the prevailing rate.