



## VALENTINE'S DAY MENU

FRIDAY 14TH FEBRUARY 2025 AND SATURDAY 15TH FEBRUARY 2025  
FROM 5:00PM UNTIL 10:00PM

**£66 PER PERSON / £76 WITH A GLASS OF HOUSE CHAMPAGNE**



### AMUSE-BOUCHE

Lobster bisque



### CHOICE OF MAIN COURSES

Truffled Jerusalem artichoke soup *(vg, gf)*

*or*

Slow bake Heritage beetroot & pickled Clementine  
candied walnuts & toasted pine nuts *(vg gf)*

*or*

Pan fried King scallops  
caramelised shallot purée, samphire & crispy Parma ham, dill oil *(gf)*



### CHOICE OF MAIN COURSES

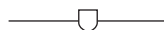
Roast Cauliflower risotto, pickled sultanas & deep-fried capers & sage *(vg, gf)*

*or*

Bermondsey honey Gressingham roast duck breast,  
sautéed black cabbage & confit shallot, carrot pure, tarragon sauce *(gf)*

*or*

Pan fried fillet of Newlyn cod  
Celeriac puree, baby turnips, buttered leeks, Avruga caviar, Champagne sauce *(gf)*



### CHOICE OF DESSERTS

Sharing double heart rose mousse raspberry & lychees & vanilla cake *(gf)*

*or*

Chocolate fondant with vanilla ice cream

*or*

Bramley apple & ginger crumble, Rodda's Cornish clotted cream

*(vg: vegan | gf: gluten free)*

DURRANT'S  
DINING ROOM

