

# LIGHT

ON THE COMMON

## Valentines dinner 2018

### Glass of Champagne

#### Starters

Leek, potato, cauliflower & rosemary soup  
Seared scallops, pea puree, crispy pancetta & pea shoots  
Harrissa marinated halloumi, courgette fritter, smashed avocado and chilli & lime  
Salt beef hash, poached egg & devilled sauce  
Goat cheese, roast beetroot, blood orange and toasted almonds salad

#### Mains

roast cod, new potatoes, baby spinach and girolles butter sauce  
Baked salmon, purple sprouting broccoli, oyster mushroom & spinach with sesame, ginger and soy dressing  
Confit duck leg, potato mash, winter greens and peppercorn sauce  
Mustard marinated lamb rump, with celeriac & potato gratin, green beans & rosemary gravy  
Honey roast onion squash, field mushroom, sage and spinach lasagne and mixed leaf salad

#### Puddings

Sticky toffee pudding with vanilla custard  
Chocolate fudge cake, vanilla ice cream & chocolate sauce  
Passion fruit brûlée tart, crème fraîche and passion fruit sauce  
Vanilla pannacotta with blackberry compote  
Selection of ice cream & sorbet

£40

Please inform a member of staff if you have any allergies. We cannot guarantee the absence of traces of nuts in any of the above dishes.

An optional 12.5% service charge will be added to your bill