

VALENTINES AT DAKOTA

VENETIAN DIP
Granary Loaf

LOBSTER RAVIOLI
Lobster Bisque & Parsley

PORK BELLY
Bacon Jam, Celeriac Remoulade & Apple

OX CHEEK
Horseradish & Potato Puree & Crispy Onion

BAKED CAMEMBERT SHARER
Truffled Honey & Toasted Breads
15 SUPPLEMENT

500G BEEF WELLINGTON
Served with Truffle Mash, Tenderstem Broccoli & Jus
40 SUPPLEMENT

HALIBUT
Garlic Pomme Purée & Warm Tartar Sauce

CHICKEN MILANESE
Hen of the Woods & Chicken Butter Sauce

WILD MUSHROOM ORZO
Parmesan & Chive

CHAMPAGNE SORBET

CRÈME BRÛLÉE

SALTED CARAMEL CHEESECAKE
Digestive Ice Cream

WARM CHOCOLATE TART
Vanilla Ice Cream

SHARING DESSERTS FOR TWO
Chocolate Strawberries, Toasted Marshmallows,
Chocolate Brownie & Truffles
10 SUPPLEMENT

Fries | Peas & Smoked Pancetta | Mixed Leaf Salad | Onion Rings

5

Honey Roasted Vegetables | New Potatoes with Garlic & Chilli Butter | Tenderstem Broccoli with Chilli & Sesame

7

Truffle Mash | Crispy Cauliflower

8

3 COURSES £55PP

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements. A discretionary service charge of 12.5% will be added to your bill & will be given to our Food & Beverage team. Thank you.