



VALENTINE'S DAY MENU

£70 PER PERSON

ARRIVAL COCKTAIL

AMUSE BOUCHE

PARMESAN GOUGERS, CHEESE FONDUE & PICKLED WALNUT PUREE

STARTERS

HALF DOZEN MALDON ROCK OYSTERS, SHALLOT VINEGAR, LEMON & TABASCO

CHICKEN LIVER PARFAIT, BRIOCHE, CHUTNEY PUREE & CAMOMILE JELLY

CHICORY & RADICCHIO SALAD, CASHEW HOUMOUS, SWISS CHEESE & POMEGRANATE DRESSING

SCALLOP CEVICHE, SEAWEED OIL, PICKLED KOHLRABI, CUCUMBER & FROZEN HORSERADISH

BANG BANG CHICKEN SALAD, CRISPY SHALLOTS & SPICY PEANUT DRESSING

MAINS

OLIVE OIL POACHED COD, BRANDADE FISH FINGER, MUSSEL VELOUTE & TARTARE SAUCE

PARSLEY & PARMESAN GNOCCHI, WILD MUSHROOMS & GARLIC PUREE

FILLET OF BEEF, SALSA VERDE, MUSHROOM PUREE, POTATO TERRINE & GLAZED SHALLOT

ROAST GUINEA FOWL BREAST, SALSIFY, SWEET ONION PUREE, CHANTERELLE MUSHROOMS & SPROUT TOPS

TIGER PRAWNS, GARLIC, TOMATO, PARSLEY, GREEN SALAD & CHIPS
(FOR TWO TO SHARE)

CHATEAUBRIAND 650G, CHIPS, GARLIC & CHIVE MUSHROOMS, BÉARNAISE SAUCE
(FOR TWO TO SHARE)

DESSERTS

BUTTERMILK PANNA COTTA & PEACH GELATO

CRÈME CARAMEL, PROSECCO & GOLDEN RAISINS

CHERRY BAKEWELL TART & VANILLA ICE CREAM

WHITE CHOCOLATE CHEESE CAKE & BERRY PUREE

DARK CHOCOLATE MOUSSE & CHOCOLATE HUNDREDS & THOUSANDS
