

Valentines Menu

Espuma of Jerusalem artichoke, winter truffle and gruyère cheese gougère V, Gl, M, Mu, Ce

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Queenie scallop baked and served in the shell with a gruyere cheese sauce, smoked pancetta, samphire, garlic and parsley crumb Cr, M, Mu, Ce, SD, Gl

Beetroot royale, roasted and pickled beets, goats' cheese ice cream, fennel and linseed cracker V, M, E, SD, Gl

Ravioli of lobster, bok choy, Thai coconut and lobster bisque Cr, M, E, SD, Ce

Crispy pressed chicken terrine, compressed gem bacon, Caesar, mustard aioli, sour dough wafer Gl, Mu, E, SD, F, M

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Peach Bellini sorbet

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Lemon sole, crispy mussels, sea herbs, potato and tarragon dumplings, cucumber and caviar velouté F, M, GL, SD, Ce, Mo

Chateaubriand (for 2 to share) truffle and parmesan chips, compressed gem garlic aioli, pickled onion rings, Portobello mushroom, béarnaise sauce M, Gl

Pancetta wrapped pork tenderloin, pork cheek bon-bon, rhubarb ketchup, creamed savoy cabbage, confit carrot SD, CE, M, E

Miso roasted king oyster mushrooms, ponzu gel, tofu dim sum, bok choy, charred spring onion, mushroom broth, rice cracker V, Ce, SD, S, Se, SD

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Black forest choux bun, morello cherry, tonka bean ice cream Gl, M, E

Caramelised white chocolate iced parfait, aerated white chocolate, pink rhubarb sorbet, poached rhubarb, pistachio nougat tuilles (E, M, Nu)

Hazelnut praline molten cake, espresso syrup, mascarpone ice cream Nu, M, E., Gl

Selection of cheese, savoury biscuits, spiced pear chutney, grapes and celery Gl, SD, Ce, M

£75.00pp

V – suitable for vegetarians

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients.

Allergen information: Ce - Celery, Cr - Crustaceans, E - Eggs, F - Fish, Gl - Gluten, L - Lupin Flour, M - Milk, Mo - Molluscs, Mu - Mustard, Nu - Nuts, P - Peanuts, S - Soy Se - Sesame, SD - Sulphur Dioxide