



VALENTINE'S DAY MENU

ARRIVAL COCKTAIL

Snacks

GARLIC & BASIL FOCACCIA, Olive Oil, Aged Balsamic

GRILLED ROCK OYSTER, Burnt Butter, Pickled Apple & Herring Roe

or

MONTGOMERY CHEDDAR TARTLET, Pickled Apple & Parsley

Starters

LOBSTER SALAD, Mango & Yuzu Dressing, Gambas & Confit Tomato

TUNA TARTARE, Apple Ponzu, Mustard Seeds, Crispy Bonito & Avocado

VENISON CARPACCIO, Beetroot, English Wasabi & Dried Raspberry

WILD MUSHROOM SOUP, Arancini & Pickled Chanterelles, Truffle Brioche (v)

SMOKED AUBERGINE, Ras el Hanout, Confit Egg Yolk & Spiced Yoghurt (v)

Mains

PAN ROASTED COD, Squid Ink Risotto, Braised Octopus, Piquillo Peppers & Radicchio

GRESSINGHAM DUCK BREAST, Crispy Duck Leg, Orange Glazed Chicory, Tokyo Turnips & Pomme Puree

BLACK TRUFFLE GNOCCHI, Parmesan Crisps & Swiss Chard (v)

BRAISED BABY ARTICHOKES, Crispy Polenta, Black Cabbage & Aged Feta (v)

CHATEAUBRIAND (for two)

House Chips, Charred Broccoli, Dressed Land Cress, Bearnaise & Peppercorn Sauce

WHOLE TURBOT (for two)

“Lourdes Water” Confit Garlic Sauce, Charred Lemon, Seasonal Greens & Crispy Potatoes

Desserts

DESSERT SELECTION TO SHARE

£75 per person