



VALENTINE'S DAY MENU

Bread

Garlic & Basil Focaccia, Olive Oil, Aged Balsamic

Canapes

Falafel, Tahini Yoghurt, Pickled Cucumber

Rock Oyster, Pineapple & Chilli Salsa

Ham Hock Terrine, Apple, Sourdough

Starters

Lobster Crumpet, Beurre Noisette, Miso, Chives

Salmon Crudo, Blood Orange, Avocado, Chilli & Citrus Dressing, Crispy Seaweed

Burrata De Chevre, Roasted Beetroot, Sage & Walnut Pesto, Raspberry Vinaigrette

Crispy Lamb Shoulder, Sticky Soy, Green Chilli, Apple, Coriander

Mains

Chateaubriand (for two),
Glazed Cheek, House Chips, Charred Broccoli, Dressed Land Cress, Bearnaise & Peppercorn Sauce

Wild Mushroom Tortellini, Tenderstem Broccoli, Pecorino Cream, Fresh Winter Truffle

Scottish Wild Halibut, Cornish Crab, Spinach, Pommes Anna, Red Seaweed & Caviar Butter

Cotswold White Chicken Breast, Crispy Leg, Miso Hispi Cabbage, Pomme Puree, Madeira Jus

Desserts

Dessert Selection to Share
(Chocolate Delice, Brownie, Vanilla Panna Cotta, Lemon Tart)

£75 per person