



St Valentine's Dinner Menu

passion fruit mimosa £5½

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chef's amuse bouche

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Goats Curd

beetroot macaroon, raspberry gel, nasturtium + golden raisin

Pembrokeshire Scallops

chicken wing, Jerusalem artichoke puree, hazelnut + chicken jus

Crab Tortellini

samphire, bronze fennel + crab bisque

Beef Tartar

onion, braised octopus + chive cream

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Shropshire Beef Fillet

dauphinoise potato, portobello mushroom puree, braised roscof onion, baby heritage carrots + jus

Roast Stone Bass

potato chowder, braised baby leeks, olive oil emulsion, clams

Duck Breast

blackberry, cavlo nero, pomme anna, leg rillet bonbon + jus

Hubbard Chicken

gnocchi, tarragon, sweetcorn, mushroom + jus

Risotto

roast celeriac, hazelnut, apple + truffle

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Dark Chocolate Delice

cherry gel, polenta cake, milk ice cream

Rhubarb Mille Feuille

vanilla crème pâtissiere, oat biscuit + rhubarb sorbet

Coffee Gateau Opera

chocolate orange mousse, coffee macaroon + toasted almond ice cream

Cheese

British cheeses, lavosh crackers, fig + ginger chutney, compressed celery

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Petit Fours

chocolate + strawberry macaroon

raspberry + white chocolate fudge

£45.00 pp

