



## St Valentine's Dinner Menu

passion fruit mimosa £5½

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chef's amuse bouche

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### **crab**

crab tortellini, chili + lime, coriander, samphire, shellfish bisque

### **pork belly**

pork belly, crispy oyster, torched watermelon + watercress

### **scallop**

seared scallops, crispy chicken wings, jerusalem artichoke puree,  
hazelnut chicken jus

### **carrot**

carrot salad, star anise braised carrots, carrot puree, pickled carrots + ginger tuille

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### **shropshire beef**

chateaubriand for two to share, triple cooked chips, roast tomato, mushroom duxelle, rocket +  
parmesan salad, peppercorn sauce + shropshire blue cheese sauce

### **chicken**

pan roast chicken breast, hasselback potato, garlic + rosemary, king oyster mushroom + jus

### **venison**

venison loin, puy lentils, celeriac puree, haggis bon bon, kale + red wine jus

### **risotto**

beetroot risotto + goats cheese, heritage beets, vodka + watercress

### **fish**

seabass, white bean puree, charred gem heart, brown shrimps, confit lemon oil, romanesco

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### **apple**

apple + pistachio crumble, pistachio cake, apple puree, caramelised apples,  
vanilla ice cream, crumble topping

### **praline**

praline moelleux, orange ice cream

### **chocolate**

chocolate + cherry, dark chocolate fondant, cherry sorbet

### **cheese**

chef's selection of british cheeses, oat crackers,  
chutney, compressed celery + tea soaked fig

£45.00 pp

