

St Valentine's Dinner Menu

aperitif

prosecco passion fruit mimosa £5½

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chef's amuse bouche

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

pork belly, crispy oyster, torched watermelon + watercress

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

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

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

chicken breast, hasselback potato, mushroom ketchup, king oyster mushroom

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

beetroot risotto + goats cheese, vodka + watercress

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

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

praline moelleux, orange ice cream

chocolate + cherry, dark chocolate fondant, cherry sorbet

to share

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

£45.00 pp

