

VALENTINE'S FIVE - COURSE MENU

£130pp including a glass of Rosé champagne

Amuse-Bouche

Yorkshire rhubarb gazpacho



Tartare

Hand-cut venison tartare, Hen of the woods mushroom, cured yolk, smoked buttermilk dressing

Burrata (v)

Buffalo milk burrata, artichoke pesto, winter black truffle crostini, black grapes

Salmon Brioche – to share

Loch Duart salmon rillette, compressed cucumber, keta caviar, kaffir lime glazed brioche



Monkfish

Monkfish supreme, Jerusalem artichoke ecresse, spring greens, roasted bone sauce

Hispi Cabbage (vg)

Char-grilled hispi cabbage, whipped hazelnut cream, chestnut purée, shaved black truffle

Chateaubriand – to share

550g Black Hereford chateaubriand, baby gem, pommes frites, béarnaise and peppercorn sauce



Salted Caramel Parfait

Salted caramel parfait, toffee popcorn, vanilla ganache, whisky caramel

Pineapple (vg)

Vanilla and all spice poached pineapple, pear and lime compote, banana and passion fruit sorbet

Two Hearts (v) – to share

Dark chocolate and passion fruit cremeaux and blood orange and raspberry bavaois



Petit Fours

Rose water and orange pâte de fruit