

VALENTINE'S FIVE - COURSE MENU

£130pp including a glass of Rosé champagne

Amuse-Bouche

Yorkshire rhubarb gazpacho

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Burrata (v)

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

Tartare

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

Salmon Brioche – to share

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

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Hispi Cabbage (vg)

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

Monkfish

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

Chateaubriand – to share

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

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Pineapple (vg)

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

Salted Caramel Parfait

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

Two Hearts (v) – to share

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

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Petit Fours

Rose water and orange pâte de fruit