

VALENTINE'S FIVE - COURSE MENU

£130pp including a glass of brut champagne and rose for your special someone



Amuse-Bouche

Yorkshire rhubarb gazpacho

Oyster

Jersey rock oyster aged sherry vinegar mignonette
(supplement £4 each)

Burrata (v)

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

Consommé (vg) 567 kcal

Wild mushroom consommé, black truffle, King oyster mushroom, pearl barley, chestnuts

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

Hispi Cabbage (vg)

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

Monkfish

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

Lamb

Rose harissa grilled lamb rump, braised shoulder, pickled shallot, sumac yoghurt, lamb Kofte

Chateaubriand – to share

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

Two Hearts (v) – to share

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

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

Raspberry Kiss

Raspberry crèmeux, passion fruit, mango compote

Petit Fours

Rose water and orange pâte de fruit