

# VALENTINE'S

## 5 - COURSE MENU



£13pp

includes a glass of Piper-Heidsieck champagne & a rose for your special someone

### Amuse-Bouche (vg)

*Yorkshire rhubarb gazpacho*

### Oyster (supplement £5 each)

*Jersey rock oyster aged sherry vinegar mignonette*



### Tarte Tatin (vg)

*Thyme roasted celeriac tarte tatin, black garlic, lambs' lettuce, pumpkin seed granola*

### Crab Masala

*Baked soft shell crab, picked herbs, lime, tomato chutney, coconut masala sauce*

### Venison

*Hand-cut venison tartare, maitake mushroom, cured egg yolk, smoked buttermilk dressing*

### Antipasto platter - to share (v)

*Black truffle parfait, red chicory tarte fine, goat cheese & chilli honey,  
madeira wild mushrooms, rosemary foccacia*

(Add sliced Coppa, hot chorizo sausages & crispy squid baba ghanoush - supplement £15pp)



### Cheltenham Wellington (vg)

*Cheltenham beetroot and mushrooms, puff pastry, rainbow chard, chestnut pureé, roasted vegetable jus*

### Monkfish

*Monkfish bourguignon, pancetta, onion, leek, salsify, celeriac purée, roasted bone sauce*

### Beef fillet

*Black Hereford beef fillet, tempura oyster, almond & garlic pureé, Jerusalem artichoke gratin*

### T-Bone - to share

*1kg, day-aged, 42-day dry-aged, grass-fed Charolais T-Bone, baby gem, Bearnaise  
(Add half Native lobster in garlic butter - supplement £20pp)*

**Green beans (v/vg) 6 / Pommes frites (vg) 7 / Potato Mousseline (v) 6 / Leaf salad (v) 6**



### Pina Colada (vg)

*Coconut panna cotta, banana & passion fruit sorbet, hibiscus, chilled citrus consommé*

### Chocolate Aero (v)

*Milk chocolate parfait, caramel passion ganache, aerated 70% chocolate*

### Raspberry Kiss

*Raspberry crèmeux, passion fruit, mango compote*

### Two Hearts - to share

*Dark chocolate, passion fruit, blood orange, raspberry bavaois*



### Petit Fours

*Rose water & orange pâte de fruit*