

VALENTINE'S

5 - COURSE MENU

£130pp
includes a glass of Piper-Heidsieck champagne

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