

# Valentine's Menu

80.00 per person

Smoked haddock "quail Scotch egg" curried aioli

Lentil "quail Scotch egg" curried aioli

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Teriyaki cured salmon, wasabi aioli, prawn gyoza, mooli kimchi

Smoked chicken and ham raviolini, celeriac purée, buttered leeks, truffled chicken butter sauce

Burattini, candied figs, beets, pistachio and truffled honey baklava

Jerusalem artichoke velouté, poached hens' yolk, maitake mushrooms, cave aged Cheddar rarebit, sourdough toast

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Dunwood Farm Cote de Boeuf to share, beef dripping chips, buttermilk onion rings, Portobello mushroom, gem lettuce Caesar, béarnaise sauce

Tandoori guinea fowl, lentil dahl, leg samosa, caramelised cauliflower

Comte cheese soufflé, radicchio pear, candied walnut

Roast skrei cod, red pepper crumb, chorizo and borlotti bean cassoulet, roasted fennel, romesco sauce

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Pear tart tatin, Pedro Ximénez caramel, salted walnut ice cream

Passion fruit and coconut dacquoise baked Alaska, bitter chocolate sauce (to share)

White chocolate panna cotta, pink rhubarb, champagne and rhubarb sorbet, pistachio nougat tuile

Selection of cheese, plum membrillo, sourdough crackers, pickled celery

If you have a food allergy, please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.

Please note dish descriptions are not a full list of ingredients.