

VALENTINES DAY
£85 PER PERSON

BREAD

Multi Seed Japanese Milk Bread, Salted Butter

PRE
STARTER

Leek & Baron Bigod Veloute, Rosemary Dumplings, Leek Oil

FIRSTS

Mixed Game Pate En Croute, Duck Fat Emulsion, Pear Chutney, Hazelnut & Smoked Duck Salad, Quails Egg
Cured Trout, Ponzu, Puffed Grains, Miso Taramasalata, Sesame, Pickled Cucumber, Trout Roe, Cracker
Pigeon Wellington, Puy Lentils, Boudin Noir, Cavolo Nero, Bacon, Roasted Garlic Dressing, Jus
Nortons Lavender Cheese Dumplings, Jerusalem Artichoke Three Ways, Smoked Beetroot, Tarragon, Almonds
Scallops, Chorizo Ragu, Roasted Peppers, Manchego, Saffron Aioli, Basil Dumplings, Puffed Rice, Basil Oil

SECONDS

Côte Du Boeuf To Share Served With, Skin On Chips, Beef Fat Stuffing, Caesar Salad, Peas à La Francais
£10 Supplement
Sea Bass, Shrimp Cake, Leek Puree, Parisian Vegetables, Leek Ribbons, Samphire, Champagne Sauce
Salmon, Smoked Haddock Croqueta, Sea Vegetables, Cauliflower, Smoked Haddock Sauce
Morel Stuffed Chicken, Celeriac, Cavolo Nero, Roasted Garlic Kiev, King Oyster Mushroom, Albufera Sauce
Celeriac, Mushroom & Manchego Filo Parcel, Onion Puree, Smoked Beetroot, Kale, Balsamic Onions, Cepe Sauce

THIRDS

Chocolate Nemesis, Hazelnuts, Cherry Gel, Salted Caramel Ice Cream, Malted Milk Puree
Dubai Inspired Opera Cake, Coffee Caramel Custard, Mascarpone Ice Cream, Pistachio, Coffee Crisp
Passion Fruit & Ginger Cheesecake, Doughnuts, Orange Caramel, Kiwi & Mango Salad
Crème Brûlée, White Chocolate, Strawberry & Elderflower Sorbet, Shortbread Crumb

Additional Cheese Course ~ £15 Supplement
English Cheese Board, Curried Peach Chutney, Grapes, Celery, Multiseed Crackers To Share

Tea or Coffee Served With Petit Fours