



St Valentines Day Menu

4 Course Evening menu £49.95

Amuse Bouche

Cep and Tapioca Crackers
Fermented Mushroom Caramel, Tarragon Emulsion, Parmesan Cream
Or
Ham hock and Cheddar Croquettes
Pickled Mustard, Parsley Gremolata

~ Entrées ~

French Onion Soup
Toasted Sourdough, Welsh Rarebit, Gruyere Cheese

House Cured Salmon
Pickled Apple, Apple Gel, Fresh Apple, Horseradish Cream

Seared Wood Pigeon(served pink)
Roasted Beetroot, Crispy Kale, Red Cabbage fluid gel

Textures of Carrots,
Orange Glazed Carrots, Fermented Carrots, Carrot Puree, Crispy Carrots skin,
whipped goats cheese

~ Main Course ~

Chicken Ballottine
Sautéed Shiitake Mushrooms, Grilled Spring Onion, Butternut Squash Puree, Red Wine Sauce

Honey Roasted Duck Breast(served pink)
Crispy Noodles, Pickled Carrots, Pak choi, Black Garlic, Parsnip Puree, Port Jus

Surf and Turf - £10.00 Extra
8oz Aged Fillet Steak, Buttered Lobster, Thermidor Sauce

Poached Sea-bass fillet
Gaufrettes Potato, Sautéed Shallots and Tomato, Chives Hollandaise

Trio of Celeriac
Pickled Mushrooms, Cep Powder, Truffle Emulsion



St Valentines Day Menu

~ Dessert ~

Assiette Gourmands for 2
(Chefs Selections of Desserts Including the Following)

White Chocolate Bavarois
Chocolate Cremeux, Pistachio Macaroons

Iced Honey Parfait
Brandy Apple, Apple Cloud, caramel Gel, Honeycomb tuiles

Red Velvet Gateau
Vanilla Mascarpone, Amarena Style Cherries, Kirsch and Chocolate Bonbons

Selection of five french cheese - £5.00 Extra
Thomas fudge biscuits, Pickled Celery, Seasonal Chutney

~ Sides ~

Triple Cooked Chips £4.00

Parmesan Fries £4.50

Petit Pois ala francaise £4.50

Garlic Mushrooms £4.50