



Valentine's Day

£50 per person

Starters

Smoked Chicken

Curried Raisin Puree, Mango, Apple Salsa, Dehydrated Grapes, Chicken Skin.

Salt Baked

Celeriac, Puy Lentils, Fetta Crumble, Mint, Beetroot Dressing.

Crab Tart

Crème Fraiche, Saffron pickled Cucumber, torched Pink Grapefruit.

Mains

Duck

Pan Seared Breast of Duck, Croquettes, Cherry gel, Wilted Greens, Baby Vegetables.

For Two to Share

Cote du Boeuf

served medium, Buttered Savoy, Savoury Butter, Hand cut Chips, peppercorn sauce, Roquefort cheese sauce, watercress, Tomato, garlic roasted Mushroom.

Sea Bass

Leek Rosti, Roasted Butternut, Vanilla Coriander Cream, Spinach, Crispy Leeks.

Aubergine

Miso Roasted Baby Aubergine, baba Ghanoush, Herb Yoghurt, Ginger pickled Red Onions, Black Sesame Tuile.

Desserts

Apple Tarte Tatin

Caramel Sauce, Clotted Cream, Crème anglaise, Calvados Sorbet.

To Share

Chocolate

Dark Chocolate Delice, Macerated Strawberries, Chocolate popping Candy, Strawberry gel, Strawberry Sorbet. Chocolate wafer.

Lemmon Posset, Rose water Raspberry's, Pistachio Tuile, Rose water crisp.

Cheese Course

Selection of 4 local Cheese, Chutney, Grapes, Celery & Biscuits.