

# Valentine's Menu

## To Begin

Jersey crab meat & citrus salad/ pickled fennel/ Chardonnay dressing

Gin cured salmon/ cucumber/ wasabi emulsion/ shiso

Beef salad/ marinated vegetables/ truffle & spinach purée

Ham hock terrine/ Tonka bean mayonnaise/ brioche

Stilton cheese custard/ celery/ grapes/ pear

Roast plum tomato & pepper soup

#### To Follow

Beef Jacob's Ladder/ oxtail tortellini/ spinach/ morels/ salsify

Pink duck breast/ potato croquettes/ beetroot textures/ walnut granola

Rump of lamb/ saffron potato terrine/ butternut squash/ wild mushrooms

Roast brill/ gnocchi potato/ pea purée/ Heritage tomato/ mussels

Hake fillet/ spiced Puy lentils/ sweetcorn/ shallot rings/ curry oil

Pumpkin ravioli/chestnuts/ sage beurre noisette

#### Afters

Orange & dark chocolate bavarois/ seasonal fruits

Malibu & coconut cheesecake/ pineapple ice cream

Strawberry & champagne parfait/ forest fruits compôte

Various ice creams & sorbets

### 3 courses £37.50

V Vegetarian Dishes

Prices inclusive of 5% GST. Gratuities are not included; however 10% will be added to parties of 10 or more.

Whilst many ingredients are listed in the descriptions, often some are not. If you have any food allergies or concerns, please speak to one of our team who will be happy to help. Some fish dishes may contain small bones.