



# Valentine's Menu

14<sup>th</sup> February 2019

Tuna Tartare, oyster with wasabi mayonnaise, pickled ginger and sesame tuile

Braised Calves Liver, Beal's Farm morcilla, fig chutney and pancetta crisps

Red Lentil Daal, squash fondue and potato galette

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Local Beef fillet, King oyster mushroom, wholegrain mustard sauce and spinach

Pan fried pavé of Sea Bass with fennel, dill risotto and gremolata

Beetroot Gnocchi with soya cream truffle sauce, pickled beetroot vinaigrette  
and tarragon oil

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Assiette of Rhubarb (sharing)

Dark Chocolate and strawberry fondant with strawberry sorbet

Selection of British and European artisan cheeses with homemade chutney

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Petit Fours and coffee/tea

£65 per person

A discretionary 12.5% service charge will be added to your final bill