



VALENTINE'S MENU 2022

Glass of Laurent-Perrier Rosé Champagne

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Selection of breads

STARTERS

Soup

Leek & Potato, crème fraîche, potato crisps

Pigeon

Pigeon breast, confit pigeon leg, roast celeriac & a light jus

Salmon

Confit salmon, carrot, avocado, honey & soy

Pig

Braised pig cheek, apple, kolrabi

Beetroot

Carpaccio of beetroot, orange & hazelnut

MAINS

Beef

Fillet of beef, potato croquette, roast salsify, wild mushroom

Bream

Fillet of sea bream, leek and pearl barley risotto, fish sauce

Chicken

Roast breast of cornfed chicken, herb gnocchi,
roast Brussel sprouts and parsnip

Turbot

Pan roasted turbot, brassica vegetable, forest mushroom, red wine jus

Cauliflower

Curried Cauliflower steak, cauliflower leaf & stem,
freekeh, crispy spiced chickpeas

DESSERTS

Chocolate for two

Manjari délice, hazelnut cremeux, passion fruit sorbet

Rhubarb

Tonka bean panna cotta, sorbet & granola

Cheese

Local and British cheeses with crackers and homemade chutney
(Supplement £ 6.00)

Banana

Banana parfait, candied walnut, milk chocolate

Coffee or tea & petit fours £4.95

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.