

VALENTINE'S DAY MENU 2018 - £35 a head

(To be run on Wednesday 14th February & Saturday 17th February)

Amuse Bouche (gfo)

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Duo of Duck; parfait & smoked, glazed peach brioche, apples preserve (gfo)

White crab, chilli & coriander beignets, wasabi mayonnaise, Asian slaw

Grilled English asparagus, crispy hens egg, truffle infused hollandaise (v, gfo)

Ballotine of ham hock, chilled pea velouté, pickled garden vegetables (gf)

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Braised feather-blade of beef, cavolo Nero, pumpkin, glazed baby onions,
braising liquor (gf)

Roast rack of lamb, courgette & basil purée, black olive, heritage tomato,
gnocchi, feta, lamb sauce (gfo)

Grilled fillet of Seabass, purple potatoes, artichoke, fennel jam, watercress
emulsion (gf)

Spinach, sweet red pepper & goats cheese gnocchi, dressed cress (v),

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Assiette of desserts to share (gfo)