

# Valentines

## Evening Tasting Menu

Thursday 14<sup>th</sup> February £60pp | Saturday 16<sup>th</sup> February with Live Music £65pp

Glass of Champagne each on arrival

### Snacks

Truffle polenta & parmesan mayonnaise

Salt cod croquettes & lovage emulsion

Crispy Parma ham & piccalilli

### Starter

Citrus cured sea trout, pickled apple, horseradish cream, mustard frill, lumpfish caviar

### Main Course

Sirloin of beef, bone marrow croquette, salt baked celeriac purée, beef fat fondant, braised shallot, crispy cavolo nero

Or

Roasted cod, samphire, charred sweet corn, pomme anna, sweetcorn puree, chive oil

### Pre-dessert

Rhubarb cheesecake choux bun

### Dessert

Warm chocolate mousse, yoghurt sorbet, pistachio cake & candied pistachios

Coffees & Petits Fours

# Valentines

## Evening Vegetarian Tasting Menu

Thursday 14<sup>th</sup> February £60pp | Saturday 16<sup>th</sup> February with Live Music £65pp

Glass of Champagne each on arrival

### Snacks

Truffle polenta & parmesan mayonnaise

Parmesan beignets

Tempura tender stem & lovage emulsion

### Starter

Jerusalem artichoke velouté, artichoke crisps & truffle oil

### Main Course

Charred cauliflower steak, yeasted cauliflower purée, pickled golden raisins, salsa verdi,  
telaggio & watercress

### Pre-dessert

Rhubarb cheesecake choux bun

### Dessert

Warm chocolate mousse, yoghurt sorbet, pistachio cake & candied pistachios

Coffees & Petits Fours