



VALENTINE'S MENU
THURSDAY, 14TH OF FEBRUARY 2019

CANAPE

Mackerel Tartare, Cucumber, Horseradish

STARTER

Burrata, pear, winter leaf salad, dukkah spice
or
Lamb sweetbreads, goat's curd, roasted onion, nasturtium

FIRST COURSE

Smoked eel, turnip and eel cannelloni, apple
or
Wild mushroom ravioli, toasted sourdough breadcrumbs, candied malt, mushroom and hay broth

MAIN COURSE

Roast Turbot, Jerusalem artichoke, smoked mussels, seaweed
or
Saddle of rabbit, shoulder cottage pie, salsify, cavolo nero

DESSERT

Rose & raspberry, white chocolate ganache, bergamot sorbet
or
Ginger chocolate heart, coco nib

£99 per person
£113 with a "La Vie en Rose" cocktail