



St. Valentine's Menu

Wednesday 14th February 2018

Duck Liver - *confit rhubarb, celeriac purée*

Artichoke Velouté – *chestnut*

Salt-baked Truffled Tunworth (*Hampshire "Camembert"*)

Lobster – *tomato, preserved lemon dressing*

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Beef Rump Cap - *bone marrow, potato salarraise*

Seabass en Croute - *celeriac, champagne sauce*

Cauliflower - *compressed apple, gruyere rarebit*

Breast of Guineafowl - *smoked potato, pomegranate*

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Blood Orange Mousse - *pistachio, white chocolate*

Genoese Sponge Cake – *coffee, vanilla*

Chocolate & Rose Delice - *brandy sorbet*

* Selection of Cheeses - *served with biscuits, celery, grapes, quince jelly*

£35 per person

* £3 supplement for cheese as a dessert or £8 supplement as an extra course

To confirm bookings, card details are required to cover a deposit of £10 per person (non-refundable after 7 February)

No payment taken up front – full payment on the night

A discretionary 10% will be added to the total bill for service (paid directly to the staff)

Particular dietary requirements can be catered for – please ask