

PINION

Valentine's Evening

14th February 2019

Cocktail

Cause to Celebrate £9

Causes & Cures vermouth, prosecco, olive, orange

Snacks

Rosemary and thyme focaccia, olive oil

Chorizo stuffed gordal olive

Starters

Potato soup, smoked haddock, batter scraps and caviar

Salt baked celeriac, poached pear, Tunworth cheese mousse

Chicken and foie gras terrine, poached baby leeks, apple and frisée salad

Whole baked Camembert, pickles, spiced cranberry and croutons

(For two to share, £5 supplement per couple, please allow 20 minutes)

Mains

Roasted lamb loin, glazed carrots, spiced lamb faggot, fondant potato

Baked cod filet, parsnip purée, charred baby gem lettuce, Vadouvan butter

Wild mushroom, spinach and pine nut Wellington, hispi, caramelised onion purée

Whole roasted duck, cavolo nero, buttered potatoes and salsa verde

(For two to share, £15 supplement per couple)

Desserts

Glazed apple tart, Chantilly cream

Warm carrot cake, blood orange sorbet, cream cheese (n)

Baron Bigod, pear and shallot chutney, pumpkin seed and sesame crackers

Salted caramel profiteroles, dark chocolate sauce, spun sugar

(For two to share)

£48 per person

Menus are subject to change depending on availability of ingredients.

Please inform us of any allergies or intolerances, a full list of ingredients is available upon request

(n) = contains nuts.