



## Valentine's Day

14th February 2024

£65 PER PERSON

BREAD	<b>Gordal olive and sun-blushed tomato focaccia</b> olive oil, sea salt
STARTER	<b>Crispy lamb's breast</b> lamb fat potato terrine, poached egg, harissa mayonnaise
	<b>Beetroot cured salmon</b> horseradish crème fraîche
	<b>Caramelised red onion and goat's cheese ravioli</b> rich tomato fondue
MAIN COURSE	<b>Sticky-glazed short-rib of beef</b> caramelised cauliflower purée, straw potatoes, red-wine sauce
	<b>Butter-poached halibut filet</b> saffron potatoes, samphire, Champagne butter sauce
	<b>Truffled wild pastry</b> roasted king oyster mushroom, roasted celeriac and port sauce
TO SHARE	<b>Chateaubriand fillet of beef (+£8pp)</b> caramelised cauliflower purée, truffle and parmesan chips, red wine sauce <i>Limited number, please reserve in advance</i>
DESSERT	<b>Custard tart</b> hazelnut granola, Chantilly cream
	<b>Cardamom panna-cotta</b> poached Yorkshire rhubarb
	<b>Dark chocolate mousse</b> with cherries and pistachio
SWEET	<b>Caramelised white chocolate, almond and lime fudge</b>

All ingredients subject to availability. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. A discretionary 10% service charge will be added to your bill.