

Valentines Dinner 2018

Thinly Sliced Smoked Eel, Grilled Mackerel, Golden Beetroots and Sweet Mustard
Hand Rolled Linguini, Black Winter Truffle and Aged Parmesan
Salad of Spiky and Jerusalem Artichokes, Calcots, Blood Orange and Winter Leaves
Seared Duck Foie Gras, Gingerbread, Rhubarb and Spiced Sunflower Seeds
Grilled Winter Roots, Barbeque Onions, Crispy Shallot and Nasturtium

Fillet of Galician Beef, Potato Dauphine, Charred Calcots, Field Mushroom and Red Wine
Steamed Fillets of Lemon Sole, Winter Radish, Agretti and Brown Shrimps
Pot Roast Cauliflower, Swiss Chard, Golden Raisin and Lightly Spiced Buttermilk
Gigha Halibut, Oxtail Stuffed Potato, Glazed Carrots and Winter Truffle Emulsion
Garlic Poached Breast of Chicken, Wild Leek and Hazelnut Pesto, Jerusalem Artichokes

Poached Yorkshire Rhubarb, Rhubarb Ripple Ice Cream and Warm Yogurt Doughnuts
Salted Dark Chocolate Cremeux, Lime Caramel and Toasted Hazelnuts
Glazed Passion Fruit Tart, White Chocolate and Buttermilk Ice Cream
Set Vanilla Custard, Blood Orange and Stem Ginger
Selection of Cheese, Winter Fruit Chutney and Poppy Seed Crackers

Prix fix 3 course dinner: £68.00 per person

A discretionary gratuity of 12.5 % will be added to the total bill.

Please speak to a member of staff before ordering, if you have any allergies or intolerances.
Our kitchen is not allergen free.