

VALENTINE'S MENU

From 9th - 18th February

Starters

Salmon ballotine

Jersey crab, calamansi and celeriac remoulade

Truffle goat's cheese curd

Heritage beetroot, sourdough and plums.

Mains

British native beef

Fillet medallion, braised rib, parsnip purée and horseradish dauphinoise potatoes

Salmon & scallop Wellington

Tenderstem broccoli, confit lemon mash potato and dill hollandaise sauce

Sharing Platter of Desserts

Pink macaron

Raspberry and white chocolate

Lemon tartlet

Marshmallow and lemon curd

Pink heart

Mint and basil sable biscuit

Choux pastry

Griottine cherry

Red velvet rose

Cheesecake

£42.00 per person

Hand PICKED