

♥VALENTINES MENU♥

£85.00

AMUSE BOUCHE

ONION & LEMONGRASS FOAM,
CORIANDER OIL

STARTER

TERRINE OF GUINEA FOWL,
FOIE GRAS & SHITAKE,
PRUNE & ARMAGNAC PRESERVE, SOUR
DOUGH

OR

CRAB SALAD, MANGO GEL, PASSION FRUIT,
CUMIN SPICED PEANUTS

INTERMEDIATE

HAND DIVED SCALLOPS, CELERIAC PURÉE

FRESH TRUFFLE, GRANNY SMITH APPLE

MAIN COURSE

WATERFORD FARM FILLET OF BEEF,
BRAISED CHEEK, ROASTED SHALLOT PUREE,
BEER PICKLED ONIONS

OR

TRANCHE OF HALIBUT,
CAMELISED CAULIFLOWER,
MUSSEL & CAPER JUS NOISETTE

PRE DESSERT

CHAMPAGNE & YORKSHIRE RHUBARB JELLY,
YOGHURT ESPUMA, GRANOLA

DESSERT

BLACK CHERRY SOUFFLÉ
VANILLA ANGLAISE

OR

BITTER CHOCOLATE TORTE, MANDARIN,
PRALINE ICE CREAM

COFFEE, TEA,
ARTISAN CHOCOLATES