

Valentine's 2019

STARTER

Salmon Tartar

Cucumber | Pickled Shallot | Baby Potato | Lemon | Toffee Croutons | Green Goddess

Caramelised Artichoke Veloute (v)

Pear | Hazelnut

Game Terrine

Bacon Jam | Blackberry | Sourdough

Goat's Curd (v)

Apple | Rocket | Turnips | Walnut

MAIN

Sea Bass *

Crab | Carrot | Orange | Ginger | Parisienne Potato

Beef Fillet

Spinach | Salsify | Jerusalem Artichoke | Wild Mushrooms | Fondant Potato | Truffle Jus

Duck

Breast | Confit Leg | Liver Mousse | Savoy Cabbage | Strawberry | Thyme Dauphinoise

Risotto (v)

Beetroot | Saffron | Orange

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Strawberry Sorbet

Chocolate Marquise

Raspberry | Honeycomb | Caramel Tuile

Strawberry and Champagne Mousse

Balsamic Ice Cream | Strawberry | Blackcurrant Meringue | Mint

Three British Artisan Cheeses

Chutney | Celery | Quince Jelly | Crackers

Barkham Blue | Oxford Blue | Wigmore | Rosary Ash | Waterloo | Spenwood | Tunworth | Cropwell Bishop Stilton

Three Courses - £35.00

* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.