

## Valentine's Day Menu

*Enjoy three courses for 70*

### **½ Dozen rock oysters**

*Elderflower & shallot vinegar*

### **Pan fried scallops**

*Miso, seaweed butter, pickle apple and parsnip puree*

### **Venison carpaccio**

*Pickled mushrooms, rocket and fresh truffle*

### **Coconut and sweet corn soup**

*Vegetable gyoza, spring onion & coriander cress (vg)*

### **Shrimp mayonnaise on brioche**

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### **Wild Sea bass**

*artichoke puree, baby leeks, champagne veloute & caviar*

### **Halibut**

*Roasted salsify, sea vegetables and brown butter Hollandaise*

### **Lobster spaghetti**

*Datterino tomatoes, chilli, parsley, garlic*

### **Fillet of beef**

*Truffle pomme anna, madeira sauce and purple sprouting broccoli*

### **Salt and pepper cauliflower**

*Cauliflower cous cous, apple carrot & curry emulsion (vg)*

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### **Red velvet 'heart' (2 persons to share)**

*Vanilla mousse, strawberry & champagne compote*

### **Melting Ferro Roche**

*Hazelnut parfait, praline cremeux and hot chocolate sauce*

### **Lemon tart, meringue, black berry sorbet**

*Pineapple carpaccio, passion fruit pate du fruit, coconut sorbet lime & chilli dressing (vg)*

### **Cheese board**

*Selection of British cheese, chutney & biscuits*