

St. Valentine's Menu

125.00 per person

55.00 per person for wine pairing

BREAD & TABLE SNACKS

Smoked Salted Butter

CRISP MALDON ROCK OYSTER

Royal Oscietra Caviar, Cucumber, Dill Emulsion

STARTERS

WILD STONE BASS CEVICHE

Peanut and Cabbage 'Slaw', Coriander Yogurt, Pickled Red Chili

POT ROAST QUAIL 'KORMA'

Soused Golden Sultanas, Red Lentils, Heritage Carrots

HEN OF THE WOODS ⑤

Roast Squash, Crisp Capers, Sage, Pickled Shallot

MAIN COURSES

FILLET OF DRY AGED BEEF

Smoked Bacon, Peacock Kale, Pressed Potato and Shin, Roast Shallot

STUFFED FILLET OF TURBOT

Clam and Dulce Mousse, Monks Beards, Pearl Barley, Baby Globe Artichokes

CAULIFLOWER 'KIEV' ✓

Black Garlic, Cavolo Nero, Poached Duck Egg,
Warm Red Onion and Chickpea Salad

TART

Rhubarb and Custard

DESSERTS

ROAST BANANA SOUFFLE

Rum Custard, Rum Raisin Ice Cream

DARK CHOCOLATE TORTE

Brandy Poached Prunes, Hazelnut Ganache, Milk Ice Cream

SELECTION OF CHEESE FROM THE CABINET

Apple Chutney, Quince, Crackers