

VALENTINE'S DAY MENU

£65

Canapes & glass of Nyetimber

TO START

Slow cooked leg of Goosenagh duck & liver terrine,
rhubarb chutney, warm brioche

Wild sea bass ceviche, blood orange, green chilli, yogurt

Salad of grilled pear, blue cheese, bitter leaves & toasted walnuts

MAIN COURSE

Roasted Newlyn cod, caramelised cauliflower,
Shetland mussels, curly kale, mussel velouté

Pumpkin & ricotta tortellini, pine nut, sage butter, rocket

Hereford beef wellington, truffle creamed potato,
bone marrow & shallot sauce

DESSERT

Dark chocolate & orange pave, vanilla ice cream

Yorkshire rhubarb & mascarpone mousse, rhubarb & ginger sorbet

Coeur de Neufchâtel, pear chutney, oatcakes

Chocolate truffles