



## *Valentines 2019*

*£39.50 per person*

### Starters

Chargrilled octopus  
spicy chorizo jam, charred ratte potato, saffron aioli

Ham hock & confit chicken terrine  
black pudding croquette, black pudding purée, truffled mayonnaise  
olive oil crostini

Butternut squash & sage tortellini  
pinenuts, crispy sage, squash veloute

### Mains

Pan fried fillet of stone bass  
lobster remoulade, roasted salsify, hazelnuts, pomme Anna, lobster bisque

Roasted beef picanha  
oxtail croquant, cumin roasted carrots, carrot purée, bone marrow mash, bordelaise sauce

Ragout of buttered leeks  
parmesan gnocchi, wilted baby spinach, chanterelle, cashew nuts

### Puddings

Hot chocolate & caramel fondant  
blackcurrant purée, chocolate soil, vanilla ice cream

Chestnut & pear mille feuille  
rum, caramel

Glazed lemon tart  
cassis sauce, raspberry sorbet