

# *Valentines 2022*

*£49.50 per person*

## **Starter**

Roasted Norfolk quail  
red grape, golden raisin purée, confit leg, quail egg, endive

Salmon and lobster ravioli  
shellfish bisque, grapefruit, pickled sushi ginger, coriander

Mediterranean vegetable terrine  
black olive tapenade, aubergine mousse, parmesan purée

## **Main**

Sirloin of beef  
charred onion, tenderstem broccoli, dauphinoise, bordelaise sauce

Roasted cod loin  
celeriac purée, roasted leeks, caviar, sourdough crouton, sauce grenobloise

Jerusalem artichoke risotto  
wild mushroom fricassée, fresh black truffle, Old Winchester foam

## **Pudding**

Salted caramel & chocolate fondant  
blood orange, cocoa nib tuille, vanilla ice cream

Rhubarb and custard tart  
poached rhubarb, pistachio crumb, rhubarb sorbet

Cheese board  
selection of English cheeses served with homemade chutney & lavosh