

VALENTINE'S TASTING MENU

Amuse Bouche - Tempura rock oyster, plum puree & wakame seaweed

Goat's cheese mousse, mulled wine gel, crisp pain d'epices, poached pear & beetroots

Black tea & citrus cured salmon, horseradish mousseline, blood orange & watercress

Rib of beef, seared & glazed. Cauliflower cheese, pickled shallots & smoked mashed potatoes, red wine jus

Vanilla poached pineapple, candied pistachios, coconut sorbet

Slow cooked chocolate fondant, raspberry sorbet, salted caramel popcorn

Tea or coffee & valhrona chocolate truffles & vanilla fudge

£49.50 Flight of wine to match £23.50