



Valentines 2017

£36 per person

Jerusalem artichoke soup
white truffle oil and a homemade olive oil roll

Glazed figs & stichelton blue cheese
candied hazelnuts, fig purée and a blue cheese vinaigrette

Pan seared scallops
cauliflower purée, caramelised apple and a sauce vierge

Fillet of beef carpaccio
salt baked celeriac, rocket and a honey & soy dressing

TTT

Roast tenderloin of pork
wilted chard, beetroot purée, fondant potato and a pork jus

8oz Limousin steak; *Sirloin or Ribeye*
confit shallot, tomato, mushroom, chips and a bearnaise sauce

Fillet of sea bass
braised fennel, bok choy, lemon crushed potatoes
and a gazpacho sauce

TTT

Lemon tart
confit lemon zest and lemon sorbet

Dark chocolate mousse
poached cherries, blood orange sorbet

Passion fruit parfait
pineapple salsa and almond brittle