

VALENTINE'S MENU

Beef and Oyster Tartare, Pickled Shallot, Kohlrabi, Green Tabasco

OR

Salt Baked Celeriac, 24 month comte veloute, Walnut, Poached Pear

35 day aged Hereford Beef Sirloin, Parsnip Puree, Bordelaise Sauce

OR

Cornish Halibut, Glazed Salsify, Vin Jaune Sauce

Main course served with Confit Potato and Brassicas

Cheese Course

Chocolate Cremaux, Hazelnut Crumble, Rhubarb, Marnier Chantilly

OR

Apple Tarte Tatin, Creme Cru (sharer)

Vegetarian Options available on request