

Valentine's Tasting Menu

Friday 14th February 2020

Scottish Lobster

Sautéed Gai Lan, Sea Herb Salad, Lobster Velouté

~ or ~

Soft Duck Egg

Morel, Cep Marmalade, Aged Parmesan Velouté

~ or ~

Celeriac & Bramley Apple Velouté (Vg)

Filo Parcel, Pink Lady Apple Salad

Roast Quail & Hazelnut

Pruneaux d'Agen, Bitter Leaves, Port Reduction

~ or ~

Roasted Scottish Scallops

Celery Marmalade, Blood Orange & Yuzu, Crustacean Velouté

~ or ~

Calçot Romanesque (Vg)

Charred & Fondant, Green Pepper Marmalade, Basil Crisp

Winter Black Truffle Risotto

Aged Parmesan Reggiano & Veal Jus

~ or ~

Black Truffle Tortellini (Vg)

Truffle 'Cream'

Black Halibut

Grapefruit & Leek Marmalade, Crunchy Pink Endives, Citrus Fish Sauce

~ or ~

Fillet of Black Angus Beef

Soft Braised Cheek, Pommes Anna, Creamed Morel, Sautéed Winter Greens

~ or ~

Pithivier de Legume (Vg)

Sauce 'Choron'

Gruyère d'Alpage

Apple & Persimmon Chutney, Port Wine Jelly

~ or ~

Rhubarb (Vg)

Ginger & Lemongrass Crunchy Opaline

Valentine Demi-Heart

Chocolate, Cherry & Sorbet -or- Clementine, Mint & Sorbet (Vg)

Infusion / Tea / Coffee & Petit Fours

£95 per person

Sommelier Wine Pairing Optional at £60