

No 44

VALENTINES DAY MENU

Champagne on arrival

Let's begin:

Pan seared scallops, cured tuna, fennel salad & buttermilk (MO-F-C-M-SU-MU)

Lightly smoked breast of quail, confit leg, celeriac remoulade with fresh truffle (G-MU-E-M-SU)

Perl Las blue cheese panna cotta, vanilla poached pear, pickled walnut & caraway crisp (G-SU-M-NU)

Pause a while:

Mango sorbet (SU-M)

Indulge:

Roasted loin of venison, red cabbage, poached salsify, ceps and braised leg pithivier (G-M-E-SU-S-C)

Herb crusted poached plaice fillet, lovage with Champagne sauce (M-E-SU-G-C)

Mascarpone & olive agnolotti with Provençal vegetables (M-E-SU-G-C)

Almost there:

Seven textures of chocolate with praline macaron (M-S-NU-G-E)

Vanilla anglaise bavaois, granola, poached rhubarb & its own sorbet (M-MU-SU-C-G)

Selection of cheeses, home-made chutney, celery, quince & biscuits (M-NU-SU-C-G)

To finish:

Coffee & home-made petits fours (M-NU-SU-G)

£49.50 per person

As far as we are aware none of our dishes contain any elements that have been genetically modified although not containing nuts or flour some dishes may have a trace. Certain dishes may contain elements of shot. If you have any specific allergies or food intolerances, please speak to a member of the team before ordering. An optional service charge of +10% will be added to your bill

ALLERGEN INDEX

F-Fish, E-Eggs, L-Lupin, MO-Molluscs, S-Soy, M-Milk, C-Celery, MU-Mustard, G-Gluten, P-Peanuts, SE-Sesame, NU-Tree nuts, CR-Crustaceans, SU-Sulphur Dioxide