

1539

Valentines Menu 2017

£39.50 per person

Fresh Oysters | shallot vinegar, tabasco £2.50 each

To Start

Confit Chicken Terrine | mushroom ketchup, pickled mushrooms

Butternut Squash Soup | | spinach cream, toasted seeds

Mozzarella | figs carpaccio, pine nuts

"Kedgeriee" | smoked haddock & quail egg scotch egg, curried risotto

Lobster & Crayfish Arancini | saffron emulsion, fennel salad

Palette Cleanser

Champagne Sorbet | fresh strawberries, vanilla foam

Main

Welsh Beef Medallion | horseradish soufflé, rosemary braised potato, salt baked baby vegetables

Butter Poached Corn Fed Chicken | celeriac dauphinoise, soused vegetables

Roast Loin of Cod | new potatoes, wilted greens, potted shrimps, sea herbs, champagne sauce

Hot & Spicy Salmon | sweet & sour baby onions, glass noodles, pak choi

Chicory Tart Tatin (V) | parmesan custard, thyme roasted potatoes

To Finish

Assiette of Desserts | passionfruit cheesecake, Bakewell, dark chocolate mousse, macarons

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.