

# 1539

Valentines 2019

£45.00 per person

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## WHILST YOU WAIT

**Mixed Olives** £3.25

**Artisan Breads** | garden herb oil, balsamic vinegar £3.45

**Fresh Oysters** £2.50 each

## Amuse Bouche

**Pan Seared Scallop** | black pudding soil, caramelised apple, Szechuan pepper

## STARTERS

**Yellow Split Pea Soup** | ham hock bon bon

**Salmon & Crayfish Roulade** | citrus crème fraiche, tomato jelly, tomato confetti

**Crispy Duck Wontons** | soy dressed Asian salad

**Burt's Blue Cheese** | spiced apple chutney, celery salad, hazelnut dressing

## MAINS

**Rump of Welsh Lamb** | heritage carrot, braised shoulder & potato layer

**Breast of Cornfed Chicken** | smoked pancetta croquette, caraway scented savoy cabbage

**Chateaubriand (for 2)** £12.00pp supplement | truffled chips, sauce béarnaise, vine tomatoes

**Fillet of Hake** | chanterelle mushrooms, truffle gnocchi

**Ragout of Broad Beans (V)** | baby onions, gem lettuce, mini lentil scotch egg

## DESSERTS

**"Sweets for my sweet..." Assiette for 2**

"Fruit Pastilles", "Maltesers" malted ice cream, chocolate cocoa nib tuille

Liquorice Allsorts – liquorice cream & meringue, liquorice parkin crumb

**Passionfruit Cheesecake** | mango sorbet, stem ginger salsa

**Chocolate Indulgence** | chocolate delice, chocolate tuille, chocolate ice cream, macaroon

**Selection of British Cheeses** | artisan crackers, grapes, celery