



## Valentines Dinner 2018

### Glass of Champagne

portobello mushroom & potato soup with white truffle oil  
tuna sashimi, ponzu, pickled crunchy vegetables, wasabi crème fraiche  
goats cheese, roasted beetroots & toasted walnuts (n)  
chicken liver & pink peppercorn pate with chutney & toast  
pancetta wrapped scallops, jerusalem artichoke puree, crispy leeks

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mustard marinated lamb rump, potato & rosemary gratin, spinach  
baked salmon, red coconut & red lentil curry, jasmine rice  
roast chicken breast, mushroom duxelle stuffing, potato rosti, truffled savoy cabbage  
steamed lemon sole, parsley mash, braised gem, grape butter sauce  
pumpkin tortolloni, gorgonzola cream, purple sprouting broccoli

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vanilla pannacotta, poached rhubarb  
passion fruit brulee tart, passion fruit sauce  
dark chocolate truffle cake with crème fraiche  
banana ice cream, peanut brittle & salted caramel (n)  
selection of sorbet

tea & coffee

£60

Please note we cannot guarantee the absence of traces of nuts in any of the above dish for allergy and food intolerance information please ask a member of staff  
an optional gratuity of 12.5% will be added to your bill