



Valentine's Day

FIRST

A GLASS OF FIZZ, RHUBARB BRIOCHE, CULTURED BUTTER

BREADCRUMBED OYSTERS, HOT SAUCE & CHIVE

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FLAMBADOU OYSTER, LEMON PICKLED SHALLOTS & CAPERS

TO START

ROASTED SCALLOP, CELERIAC PUREE, CITRUS CELERIAC CRUMB

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BARBECUED PORK BELLY, APPLE KETCHUP, WALNUT, WILD LEEK

TO FOLLOW

BEEF WELLINGTON, WILD GARLIC, BUTTERY MASH, FLAMED KALE

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COVERACK MONKFISH, CITRUS KOSHU GLAZE, ARTICHOKE,
PISTACHIO

TO FINISH

BLOOD ORANGE CUSTARD TART, COMPOTE, CANDIED ALMOND

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WARM CHOCOLATE GANACHE, MISO & OAT CAKE, COFFEE INFUSED MOUSSE

