

VALENTINE'S MENU

SUMAC ROAST SQUASH SOUP (v)
Curried Cream with Bread & Butter

BROWN CRAB TIAN
Avocado, Katy Rogers Crème Fraiche, Rye Crisp

POTTED PARSLEY & HAM HOUGH
Pickled Apple, Bread Croute, Piccalilli

SALT BAKED TURBOT
Sea Asparagus, Bouillabaisse, Seaweed Emulsion

WILD SCOTTISH GIROLLE MUSHROOM RISOTTO (v)
Black Truffle & Grana Kinaria Cheese

ROAST CORN FED CHICKEN BREAST
Rosti Potato, Spring Vegetables, Sautéed Brussel Sprouts

RIEVERS RESERVE RUMP STEAK
Pont Neuf Potatoes, Cherry Vine Tomatoes & Béarnaise
(£5 supplement)

SHARING ASSIETTE OF CHOCOLATE
Dark Chocolate & Orange Tart, Milk Chocolate Ganache,
White Chocolate Cheesecake with Textures of Chocolate

TONKA BEAN PANNA COTTA
Textures of Raspberry

WARM STICKY TOFFEE PUDDING
Caramel Sauce & Vanilla Ice Cream

CHOCOLATE COVERED STRAWBERRIES

