# Valentines Day Tasting Menu

# £65 Per Person

Prosecco Rose on arrival

### Canapés

Mushroom arancini, truffle mayo Compressed apple with shots Smoked Salmon on toast with horseradish cream

# **Amuse Bouche**

Jerusalem Artichoke Three Ways

#### **Starters**

**Chicken Liver Parfait** Toasted brioche, black berries

Duo of Salmon Wasabi crème fraiche, kohlrabi, watercress

Salt Baked Celeriac Remoulade, consommé broth, tarragon pesto

# Intermediate

Citrus granite with champagne

#### Mains

Venison Wellington Braised leeks, chestnut puree, rhubarb, port reduction

North Atlantic Sea Bass Purple sprouting, turnips, baby fondant, dashi gel, shitake broth

Warm Winter Salad Charred winter vegetable, green pesto, warm root veg consommé

#### Dessert

Chocolate Forest Chocolate truffle, chocolate mouse, kumquat

> Passionfruit Cheesecake Mango sorbet, coconut tuile

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks. Please note there will be a 12.5% discretionary charge added to the bill.