VALENTINE'S DAY

CHEF'S EXPERIENCE MENU

CANAPÉS, HOUSE BREADS AND BUTTER

JERSEY OYSTER
Roscoff onion, roasted yeast, foraged sea herbs

SEARED HAND DIVED JERSEY KING SCALLOP

Spent grain porridge, buttermilk, parsnip

SLOW-COOKED SIRLOIN OF JERSEY BEEF Salted baked celeriac, red cabbage, prune

BASQUE WATERLOO CHEESECAKE
Pumpkin seed, Exmoor caviar

RAPESEED OIL CAKE
Douglas fir, banana

COFFEE, INFUSIONS AND SWEET TREATS

