

VALENTINE'S MENU

TO START

GRILLED LOBSTER TAIL FOR TWO TO SHARE

Bisque and coconut

SALT BAKED BEETROOT

Whipped goats' cheese, aged balsamic and caramelised fig

CONFIT DUCK LEG

Cured duck, pain d'epices, orange and artichoke

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CHAMPAGNE SORBET

MAIN

HAMPSHIRE 28-DAY DRY-AGED BEEF FILLET FOR TWO TO SHARE

Crispy feather blade, bone marrow and truffle

ROAST KING OYSTER MUSHROOM (V)

Sweet potato, miso and fennel

CHALK STREAM TROUT

Samphire, cherry tomato and mussels

TO FINISH

STRAWBERRY MOUSSE

White chocolate ice cream, compressed strawberries, basil and passionfruit glass

CHOCOLATE TART (V)

Butterscotch crèmeux and coffee ice cream

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A SELECTION OF CHEESES

Fig jelly, chutney, crackers

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TEA, COFFEE AND PETIT FOURS