

St. Valentines 2019

TASTING MENU

Snacks

Jerusalem artichoke, Brie de meaux, truffle honey
Squid ink tapioca cracker, oyster emulsion, pickled cucumber, lemon

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Celeriac

Fermented celeriac, cep broth

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Chicken and Ham

Smoked chicken and ham hock ballotine, foie gras mousse, crispy chicken skin,
Granny Smith apple

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Scallop

Pan fried scallop, truffle & white chocolate risotto

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Beef

Rib of beef, pommes anna, onion textures, chargrilled purple sprouting broccoli,
bone marrow crumb

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Chocolate

Warm chocolate mousse, passion fruit, chocolate crumb

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Rhubarb

Poached rhubarb, aerated white chocolate, blood orange,
Rosemary cremeux, meringue

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Tea and Coffee

Goldstone blend coffee, selection of teas, petits fours

Dinner

Valentines tasting menu - £60.00 per person
With wines - £85.00 per person



St. Valentines 2019

VEGETARIAN TASTING MENU

Snacks

Jerusalem artichoke, Brie de meaux, truffle honey

Beetroot tapioca cracker

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Celeriac

Fermented celeriac, cep broth

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Salad

Warm salad of char grilled brassicas, buttermilk,
hazelnut dressing

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Ravioli

Egg yolk ravioli, truffle, parmesan sauce

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Mushroom

King oyster mushroom, pommes anna, onion textures,
chargrilled purple sprouting broccoli

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Chocolate

Warm chocolate mousse, passion fruit, chocolate crumb

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Rhubarb

Poached rhubarb, aerated white chocolate, blood orange,
Rosemary cremeux, meringue

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Tea and Coffee

Goldstone blend coffee, selection of teas, petits fours

