



# Valentines Menu

## Starter

*Crab with rhubarb, vanilla and crispy potato*

*Crispy Ox heart with celeriac, beer onions and pickled mustard seeds*

*Parmesan custard with beetroot, walnuts and bitter leaves*

## Main Course

*Venison loin and faggot with potato terrine, salt brined onions, rolled greens and jus*

*Cod loin with blue cheese and chive crust, butternut, sage and lemon beurre blanc*

*Herb gnocchi with Pecorino, caramel parsnips and cavolo nero*

## Dessert

*Salted honey panna cotta with quince, chocolate crumble and meringue*

*Freshly fried doughnuts with blood orange curd and cinnamon sugar*

*Chocolate bavarrios with rumtopf and thyme ice cream*

*£47.50 per person*