



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
cavalo nero*

Dessert

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

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

Chocolate bavarios with rumtopf and thyme ice cream

£47.50 per person