



VALENTINE'S DAY MENU

5 courses £90

2 Smoked Jersey rock oysters

seaweed, rice cracker

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shallot vinegar

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Salmon tartare

cucumber salad, Oscietra caviar

Beef carpaccio

shaved parmesan, pickled radish, smoked yolk, horseradish cream

Ricotta and spinach ravioli (v)

seasonal vegetable salad

Feta mousse (vg)

broccoli and pecan salad, pickled shallots

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Salted cod loin

broad beans, Japanese artichokes

Duo of lamb

caramelised onion purée, garden peas, mint

Chervil and wild garlic risotto (v)

Roasted shallot ballotine (vg)

lentils, kale, soy milk emulsion

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Rhubarb soufflé

vanilla custard

Frozen nougatine

confit clementines

Coconut tapioca (vg)

mango sorbet, red chilli

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Selection of petits fours