

VALENTINE'S MENU

IN PARTNERSHIP WITH

Veuve Clicquot

Glass of Veuve Clicquot Rosé Champagne NV

CANAPÉS

Salt and vinegar potato, Exmoor caviar, preserved lemon
Herb crusted feta bon bon, cumin and paprika relish
Charred butternut squash, superfood tabbouleh, mint salsa verde (ve)

Rosemary and sea salt focaccia, Carron lodge salted butter

STARTERS

Cornish crayfish cocktail
Shellfish mayonnaise, baby gem, lemon balm

Herdwick lamb pithivier
Puff pastry, slow braised spring lamb, caper and mint relish

Lincolnshire pickled beetroot tart
Whipped silken tofu, maple syrup and thyme dressing (ve)

MAINS

Seared chalk stream trout
Wye valley asparagus, peas and broad beans, Searcys Champagne sabayon

Charred Hereford beef bavette
Pomme anna, watercress purée, whiskey jus

Wildfarmed flour gnocchi
Creamed seasonal mushrooms and tarragon leaves (ve)

ALL SERVED WITH

Pomme mousseline
Tenderstem broccoli

DESSERTS

Strawberry and chocolate truffle
Raspberry and elderflower pavlova
Passionfruit shortcake millefeuille (ve)