

Valentines Evening Menu

14th February 2024

AMUSE

A little something from Chef...

STARTERS

Scallop, new potato, smoked eel and apple salad

Lemon and goat's cheese ravioli, pink peppercorns

Japanese-cured fillet of beef, radish, wasabi

MAINS

Monkfish wellington, mustard greens, brown shrimp and tarragon jus

Slow-roasted belly of Kelmscott pork, apple, carrots, celeriac purée, crackling, cider jus

Chargrilled onglet steak for two to share, potato skins, beef dripping red onion, bone marrow mushroom, crispy onions

Ras el hanout-roasted cauliflower, chick peas, tahini dressing

PUDDINGS

Savarin sponge, Champagne, rosewater, vanilla mascarpone

Three reasons Pastry Chef Mike loves chocolate and raspberries

Rhubarb and stem ginger pavlova

Selection of British cheeses with crackers and accompaniments

£65 per person

Menu to order on the night • Limited places • Bookings only • £20pp Deposit required

Local Suppliers

We grow lots of our own produce, support local suppliers and keep our carbon footprint low.

