

## **Valentine's Day Menu**

£90 per person

### **Amuse-bouche**

Josper grilled pil pil baby octopus

### **Starters**

Heritage beetroot, lemon vegan almond ricotta (VG)

Scallops a la plancha, parsnip purée, bottarga bread crumb

Burrata, roasted crown prince squash, pine nuts, balsamic (V)

Cured salmon, apple, pickled cucumber, salmon roe, horseradish

English beef carpaccio, pickled red cabbage, brioche croutons

### **Mains**

Beef short rib ragu, beef fillet, pil pil polenta, Jerusalem artichoke

BBQ tiger prawns, squid ink tagliatelle, salmon pearl butter

Smoked cauliflower risotto, pickled mushroom (VG)

Harissa Cornish cod, bouillabaisse, saffron aioli croutons

Chateaubriand dry aged for 35 days served with chips, broccoli &

peppercorn sauce for two (suppl. £10pp)

### **Desserts**

Raspberry macaron, chocolate ganache, pistachio ice cream (V)

Valrhona dark chocolate mousse, orange cremeux, blood orange sorbet (V)

Peanut butter cheesecake, banana ice cream, peanut brittle (V)

Passion fruit & coconut panna cotta, coconut crumb (VG)

Dessert sampler for 2 (suppl. £5pp)