

Valentines' Day

Monday 14th February 2022

45.00 pp

Complimentary Breads & Snacks

Warm rosemary and rock salt focaccia with cultured butter

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Honey and mustard glazed chicken lollipop

Panko coated truffle cheese fondue

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First Course

Scallops, celeriac purée, compressed vanilla pickled apples, champagne sauce

Chicken & black pudding terrine, Earl Grey and date purée, toasted milk bread

Staffordshire smoked cheese custard, buckwheat, baby onion, pickled wild garlic capers

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Main Course

Fillet of beef, watercress, beef fat fondant, burnt onion, wild mushroom & truffle café au lait

Roasted fillet of sea bream, lemon and thyme rosti, toasted hazelnut brown butter, lovage

Miso glazed king oyster mushroom, charred corn, braised chicory, yuzu

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Sharing Dessert

Assiette of desserts, orange blossom ice cream sandwich, milk chocolate and tonka bean magnum with hazelnuts, opera cake

or

Selection of English cheese, spiced pear chutney, crackers

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Petit Four

White chocolate and preserved lemon fudge, lemon balm

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients. Please advise of any vegan dietary requirements when booking your table.