



Valentines Dinner 2012

creamy leek & potato soup with ruby chard & white truffle oil
seared scallops with white onion puree & violette pomme maxim
game and foie gras terrine with honey roast quince
st tola goats cheese roast jerusalem artichoke, wild rocket pickled green figs

roast beef fillet with gratin savoyard, wilted spinach & truffle port sauce
steamed sea bass, red pepper, roast garlic, ratte potato & baby artichoke braise
roast guinea fowl breast with beetroot tart fine, parsley mash & baby carrots
porcini, spinach, roast butternut squash & ricotta rottolo

passion fruit pannacotta with strawberry concasse
cherry bakewell tart with crème fraîche (n)
seville orange curd parfait with poached rhubarb
chocolate fondant with vanilla ice cream and pistachio brittle (n)

coffee fudge & truffles

£55

An optional gratuity of 12.5% will be added to your bill
please note we cannot guarantee the absence of traces of nuts in any of the above dishes