



**Valentine's Day Menu 2017**  
**3 courses with a glass of Rosé Champagne**  
**£75 per person**

Seared yellow fin tuna  
*saffron pickled vegetable, coriander*

Beet root cured salmon  
*sourdough croutons, crisp shallot rings, citrus crème fraiche, dill*

Marinated beef steak tartare  
*poached duck egg*

Slow roasted golden & red beets  
*buratta cream, port wine dressing (V)*

Truffled potato leek soup (v)  
*croutons*

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28 days dry aged scotch beef fillet & seared foie gras  
*truffle mash potatoes, pearl onions, crisp bacon*

Venison "Baden Baden"  
*Brussels sprouts, Spätzle, poached pear, lingonberries, juniper jus*

Popcorn crusted halibut  
*Jerusalem artichoke, orange emulsion*

Grilled vegetable tian (V)  
*puff pastry, tomato, zucchini, aubergine, parmesan, basil oil*

Schupfnudel, fresh truffles & young vegetables (V)  
*hand rolled potato noodle, celeriac purée, young vegetables,  
wild mushroom, butter sauce*

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Strawberry Chocolate Hearts for 2  
*strawberry & chocolate mousse, chocolate sponge, biscuits, marinated strawberries*

Pink Champagne cheesecake  
*raspberry caviar, litchi-rose coulis, candied rose petals, raspberry tuile, raspberry sorbet*

Lemon tart & bergamot ice cream  
*ginger crumble, ginger marshmallows*

Coconut & Passionfruit  
*coconut tapioca pudding, passion fruit leather, basil white chocolate rocks,  
passion fruit cream, mango tuile, coconut snow, passion fruit sorbet*

Farmhouse cheeses  
*selection of pasteurised and unpasteurised cheeses,  
fig mustard*