

## VALENTINES DAY TASTING MENU

### Snacks

Oyster Rockefeller  
Duck liver parfait, hazelnut, choux pastry, grape jelly

### Amuse Bouche

'Egg and bacon sarnie'  
Steamed Chawanmushi infused with smoked bacon, caramelized onions, puffed pork rind, fried bread and house ketchup

### Bread

House sourdough with a selection of butters

### Starter

Pearl barley risotto, puffed wild rice, black garlic, wild mushrooms and aged parmesan velouté

### Fish

Pan-seared Cod with steamed razor clams, Jerusalem artichokes, salsify and champagne sauce, finished with trout roe and chives accompanied by a potato terrine topped with whipped smoked Cods roe

### Meat

Poached Guinea fowl breast with chicken mousse, winter chanterelle, foie gras, black winter truffle and sauce supreme

### Dessert

Strawberry parfait, lemon curd, strawberry sorbet and strawberry and mint tea

### Petit fours

White chocolate, strawberry and champagne bon bon  
Strawberry pate de fruit

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£95pp