

# VALENTINE'S DAY 2025 TASTING MENU

# CHEF'S CANAPÉS

#### BREAD

White loaf, whipped butter

# FIRST COURSE

Wild Mushroom Tart, confit lamb, shallot, truffle, chive GF Vegetarian: Parmesan & Truffle Arancini, spinach, chive GF V

### SECOND COURSE

Pan Roast Monkfish, chorizo, apple, spring onion, dill GF Vegetarian: Pan Roast Cauliflower, blue cheese, spring onion GF V

#### THIRD COURSE

Assiette of Pork, Fillet, Belly & Cheek, pomme rosti, carrot,
Roscoff onion, crackling, apple & pork jus GF
Vegetarian: Pomme Rosti, carrot, crispy egg, Roscoff onion, carrot jus GF V

# FOURTH COURSE

Set Lemon Custard, exotic fruits, oats GF V

#### FIFTH COURSE

Chocolate Delice, banana, toffee, white chocolate GF V

PETIT FOURS

£49.95 per person