



Valentine's Tasting Menu

Mushroom Espresso

Chive Oil | Parmesan Foam

Torched Salmon

Cucumber Consommé | Compressed Apple | Dijon Labneh | Dill | Radish

Crispy Hock

Pear Katsu Curry | Ginger-Pickled Daikon | Nasturtium

Orkney Scallop Gratin

Pancetta Hollandaise | Yeast & Roe Crumble | Pomme Dauphine | Burnt Lemon Oil

Beef Wellington

Truffle Mash | Vegetable Panache | Red Wine Jus | Watercress

Sour Raspberry & Basil Sorbet

Prosecco Foam

Dark Chocolate Ganache

Whipped Passionfruit Pannacotta | Mango Sorbet | Tuille

Optional Cheese Course (£15pph Supplement)

3 British Cheeses | Fig & Walnut Wheel | Chutney | Grapes | Celery | Biscuits

£60 per guest