

Valentine's Day Menu

£43 PER PERSON

STARTERS

CHORIZO CROQUETTES
Truffle aioli, crispy onions, micro herb shoots

KING PRAWNS (GF)
Garlic, chili, lime & coriander

CARAMELISED RED ONION TART (VG)
Plant feta whip, pickled fennel, chicory leaf, balsamic reduction, walnut crumb

DUCK PARFAIT (GF*)
Blackberry dressing, pickled shallots, local Hoxton bakehouse sourdough

LOCAL TEST VALLEY CHALK-STREAM TROUT TARTARE (GF)
Dill crème fraîche, asparagus mousse

FOR 2 SHARING BAKED CAMEMBERT
Honey & rosemary focaccia, chutney

MAINS

BRITISH CORN-FED SUPREME OF CHICKEN
Lemon, thyme & leek orzo pasta

CHAR-GRILLED 8OZ BRITISH SIRLOIN (GF)
Chunky Koffman chips, peppercorn sauce, grilled tomatoes, garlic mushroom

BAKED HAKE (GF)
Fricassee of peas, cabbage, local 'Grange' sparkling wine & crispy pancetta, thyme roasted potatoes

SPICED CAULIFLOWER STEAK (VG)
Butterbean puree, crispy spiced chickpeas, chimichurri

ROASTED DUCK BREAST (GF)
Celeriac miso fondant, baby bok choy, cherry jus

FOR 2 SHARING BEEF WELLINGTON
(Fillet of beef, local watercress pancake, mushroom duxelles and Parma ham), red wine reduction, kale, pomme puree, roasted heritage carrots

DESSERTS

RHUBARB AND CUSTARD CRÈME BRULÉ
Vanilla shortbread

WARM COCONUT, RUM, RICE PUDDING ARANCINI
Vanilla & honey mascarpone, roasted figs

SELECTION OF LOCAL CHEESES
Chutney, grapes, biscuits

BANANA ICED PARFAIT (GF)
Caramelised banana, toffee sauce, salted popcorn crumb

BRAMLEY APPLE & CINNAMON CRUMBLE TART (VG)
Local 'Judes' vanilla bean ice cream

FOR 2 SHARING CHOCOLATE PLATE
Chocolate Marcques, white chocolate panna cotta, chocolate soil, rocky road brownie

HOMEMADE TRUFFLE BOX

*It is illegal to sell alcohol to anyone under 18 years of age in accordance with the Weights and Measures Act 1985. All beverages are subject to availability.
Please inform your order-taker of any allergies or special dietary requirements that we should be made aware of when preparing your menu request.
A discretionary 10% service charge will be added to your bill.*