

# Valentine's Menu

## Selection of Artisan Breads

Salted Butter

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## Amuse Bouche

Beetroot and Gin Cured Salmon

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## Roast Plum Tomato, Confit Garlic and Lentil Soup

Homemade Focaccia Bread

## Iona Farm Beetroots

Home Smoked Feta, Cracked Pepper and Honey Dressing, Organic Leaf Salad

## Terrine of Tiger Prawns

Crisp Fennel, Pickled Carrot and Cucumber, Avocado, Tomato and Harissa Espuma

## Duck Pasta

Confit Duck Leg Ragout, Pappardelle Pasta, Aged Parmesan

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## Confit Pork Belly

Roast Scallop, Black Pudding, Celeriac, Cumin Cream

## Fillet of Beef

Truffle Mash, Greens, Green Peppercorn Sauce

## Chicken Supreme

Grilled Hispi, Charred Corn, Egg Yolk, Butter Poached Potato and Chicken Sauce

## Sea Bream

Dulse Gnocchi, Stem Broccoli, Clams, Samphire and Bone Sauce

## Dulse Gnocchi

Stem Broccoli, Wild Mushrooms, Soft Herbs, Parmesan Sauce

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## Champagne Rhubarb

Buttermilk Panna Cotta, Rhubarb Sorbet

## Iced Dark Chocolate Parfait

Caramelised Blood Oranges

## Banana and Pecan Pudding

Sticky Toffee Sauce, Vanilla Bean Ice-Cream

## Lemon Tart

Crème Fraiche Sorbet

**£130 per couple**  
including a glass of Prosecco