



## Restaurant Valentine's set-menu £50



### Amuse-Bouche

Isle of Lewis, Scottish salmon marinated with Beetroot and vodka  
Candied lemon, Crème fraiche



### To start

Dorset crab and crayfish tian with avocado, tomato dressing

Ballotine of foie gras with apricots, hazelnuts, fine beans, toasted brioche

Wild mushroom veloute with cèpe tuile, chives oil (V)



### To follow

Fillet of seabass with fleur de sel and aromatics star anise, confit fennel and leeks

Roasted fillet of Charolais beef with slow braised cheeks, wild mushrooms gratin, confit shallot,  
Chantenay carrots, pommes mousseline and red wine sauce

Tri-colour beetroot "tarte Tatin" with golden candied beetroot,  
ruby baby beetroot and goat cheese curd (V)



### After

Raspberry Macaron Heart with raspberry cream, raspberry ice cream

Valrhona chocolate dome and caramelised banana



Bleeding Heart Chocolate truffles and Coffee