



# Valentine's Day Menu

£79 per person

Served with a glass of Chapel down sparkling rose

## Amuse-bouche

**Wild forest mushroom soup** (GF, V, VG)

## Starters

**Char-grilled white asparagus**

Poached egg, panko crumbs, herb hollandaise

**Pan fried king scallops**

Black pudding, cauliflower puree, truffle dressing

**Duck liver parfait**

Toasted brioche, spicy pear chutney

## Mains

**Sweet potato, spinach, vegan wellington** (VG)

Sauteed wild truffle mushrooms, crushed potato, squash puree & mustard grain ale gravy

**Pan fried fillet of halibut**

Celeriac puree, roast salsify, buttered leeks, champagne velouté & caviar

**Slow braised beef bourguignon**

In red wine sauce with dauphinoise potatoes

## Sides

**French fries | £5 - Add truffle salsa & comte | £2.75**

**Tender stem broccoli | £5**

**Creamed spinach, grated nutmeg | £5**

## Dessert

**Orange & vanilla crème brulee with shortbread**

**Chocolate fondant, vegan vanilla ice cream** (VG)

**Cherry bakewell cheesecake** (V)

Toasted almond with seasonal compote

## Chocolate hearts

Served with tea or coffee

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.