



# VALENTINES MENU

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*£60 Dinner, £95 with paired wines*

**Amuse Bouche \***

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**Cauliflower Panna Cotta**

*Confit leek and peas, cheese crunch*

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**Seared scallop**

*Aubergine caviar, seaweed veloute \**

**Young Leek Tart Tartin**

*Edamame bean, pickled shallots (V)*

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**Pan Fried Turbot**

*Clam Bisque, Fennel Shavings\**

**Roast Jerusalem Artichoke**

*Warm tomato salad, Beetroot (V)*

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**Homemade Dark Sour Cherry Sorbet**

*Lemon Thyme Crumb*

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**Slow Cooked Northumberian Shin of Beef**

*Ceps, Port Reduction\**

**Thai vegetable and Tofu Laska**

*Sweet Potato Filo Parcel (V)*

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**Chocolate Fondue**

*Choux Doughnuts, Strawberries\**

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**Handmade Fudge & Truffles**