



- Valentine's Menu -

- Starters -

Wild mushroom ravioli - egg yolk purée - black garlic - puffed rice - mushroom broth

Cured sea trout - oyster emulsion - piperade - charred cucumber

Duck leg tartlette - spring onion mayo - pickled radish - crispy shallot

Beetroot - goat's cheese mousse - chicory - beetroot emulsion - puffed barley

- Mains -

Roast monkfish - mussel XO - burnt leek - verjus beurre blanc - pine nut - sea herbs

Venison loin - carrot/ tonka bean purée - carrot terrine - red cabbage - kale crisp

Stuffed onion - polenta - charred corn - pickled onion - poached duck egg - onion consommé

Beef wellington for 2 - pommes anna - onion ring - roast carrot - beef jus

*(£20 supplement)*

- Desserts -

Chocolate cremeux - sea buckthorn gel - walnut - burnt blood orange

Set yoghurt - lemon thyme ice cream - hibiscus crisp - gingerbread crumb

Crowdie cheesecake mousse - pistachio cake - raspberry jelly - toasted oats

IJ Mellis cheeseboard - chutney - crackers

£80 per couple

