

VALENTINE'S MENU

CUPID'S CRUSH £16

MERCER GIN, YUZU SAKE, CITRUS, ROSE SYRUP & RASPBERRIES TOPPED WITH CHARLES HEIDSIECK CHAMPAGNE

5 COURSES FOR £80 PER PERSON

RASPBERRY MACARON, WHIPPED FETA, WALNUT KETCHUP (E,N,M,SD)

STARTER

MALDON SMOKED SALMON

Pickled cucumber, dill, crème fraiche, caviar & potato chips (F,G,M,SD)

GUINEA FOWL & HAM TERRINE

Orange salad, pickled fennel & Pommery mustard (G,SD.CE)

CHELTENHAM HERITAGE BEETROOTS

Salisbury goats curd, balsamic gel, pickled blackberries & rocket cress (M,SD,G)

MAIN

CORNISH MONKFISH

Roasted celeriac, wild mushrooms & green peppercorn sauce (F,M,SD)

GRESSINGHAM DUCK BREAST

Braised endive, confit duck leg, parsnip & red wine jus (M,G,SD,E)

KEENS CHEDDAR POTATO DUMPLING

Truffle, braised shallot & mushroom cream (SD,M,G)

PALETTE CLEANER

PINEAPPLE GRANITA

DESSERT

VALRHONA DARK CHOCOLATE & ORANGE TORTE

Yoghurt sorbet & raspberries (G,M,E,S,N)

COFFEE & PETIT FOUR

ROSE & RASPBERRY BON BON (M,S,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)