



GRAND
BRASSERIE

Valentines Day

£65 PER PERSON



CANAPÉS

FOR THE TABLE

Tomato & roasted red pepper, harissa, pecorino
Devon crab, avocado, pickled chilli, salmon roe
Chicken liver parfait, red onion jam
Goats cheese, honey & walnut

STARTERS

BEEF CARPACCIO

Pickled walnut ketchup, parmesan crisp

GRILLED KING PRAWNS

Garlic butter, romesco sauce, heritage tomato, toasted flaked almonds

NDUJA RAVIOLI

Mascarpone, oregano butter emulsion

BRITISH ASPARAGUS WRAPPED IN PROSCIUTTO HAM

Crispy poached egg, parmesan crisp

MAINS

CREEDY CARVER DUCK BREAST

Confit duck leg, turnip pure, crispy shallots & smoked almonds, spiced blackberry gel

COTE DE BOEUF 32OZ (SUPPLEMENT £?)

Triple cooked chips, truffle & chive mash, baked creamy garlic mushrooms, vine tomato, Caesar salad & sauces of your choosing - Bearnaise, chimichurri, peppercorn, red wine sauce

CORN-FED CHICKEN BREAST

Potato fondant, mushroom ketchup, pickled shimeji mushrooms, madeira jus

COD LOIN

Warm tartare butter sauce, oyster fritters, seaweed potatoes

RICOTTA GNOCCHI (V)

Squash velouté, toasted pumpkin seeds & sage

DESSERT

A SHARING DESSERT PLATTER THAT CONTAINS THE FOLLOWING

Chocolate & raspberry mouse, honeycomb

Vanilla Crème Brûlée

Lemon Meringue, lemon curd, shortbread crumb, salted caramel, torched meringue, lemon jelly