

ST. VALENTINE'S DAY TASTING MENU

Wednesday 14th February 2018

BREAD

Homemade soda bread, whipped butter

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OYSTER

Crispy oyster, cucumber, wasabi

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CRAB

Dorset crab, baby leeks, ratte potato, béarnaise sauce

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BRILL

Poached brill, lobster dumpling, Champagne sauce

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DUCK

Creedy Caver duck, heritage carrots, port sauce

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RHUBARB

Vanilla cheesecake, poached rhubarb, rhubarb sorbet

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CHOCOLATE

Warm chocolate mousse, raspberry, Madagascan vanilla ice cream

- 65 per person -