

Plate

RESTAURANT • BAR • BAKE

Valentines menu 2019

Flour

Sourdough bread "tear & share" with caramelised onion butter

Starters

Carlingford oysters with cucumber relish, Merlot shallot dressing, pickled golden raisin with pork jowl & basil

Confit rabbit pressing with prune & Armagnac, pistachio & Plate brioche loaf

Crispy "Cracklebean" hens's egg with a globe artichoke & pearl barley risotto, chervil

Mains

Roast breast of Dashwood Estate pheasant, red kuri squash puree, jasper grilled grelot onion, Makers Mark pheasant jus

Fillet of Atlantic cod with a smoked mussel broth & citrus fennel

Roasted freekeh "green durum wheat" with Jerusalem artichoke, pied blue, hazelnut & coriander

To Share at the table

Slow cooked rack of Berkshire pork with "pomme forestiere" (potato, mushroom, onion, garlic, spinach, pancetta, thyme) truffle jus

Pre

Rose petal "Klr Royale" macaron

Desserts

Rhubarb & custard Milli-Feuille

White chocolate cheesecake, blood orange & pistachio "lips"

To share at the table

Chocolate caramel fondant, salted almond praline, Madagascan vanilla ice cream

To Finish

"Passion Bar" passionfruit & coffee flavoured chocolate

£65 per person