VALENTINE DAY

£36PP

MTHR SNACKS (TO SHARE)

Fennel cracker; Carrot emulsion & jam (gf, nf, ve)

Camembert croquettes; Cranberry jam (v, nf)

G&T Salmon, black tapioca, Keta caviar (gf, nf,)

Black pepper Macaroon & duck liver mousse

MAIN COURSES

Steak Frites; 9oz Onglet, French fries & Peppercorn sauce (gf, nf)

Steamed Plaice; Bonito, artichoke bariguole & Parsley Velouté (gf, nf)

Vegan Spaghetti; shiitake Bolognese, basil leaves (ve, df, nf)

DESSERTS

Pavlova; blood orange marmalade, Soy custard (ve, df, gf, nf)

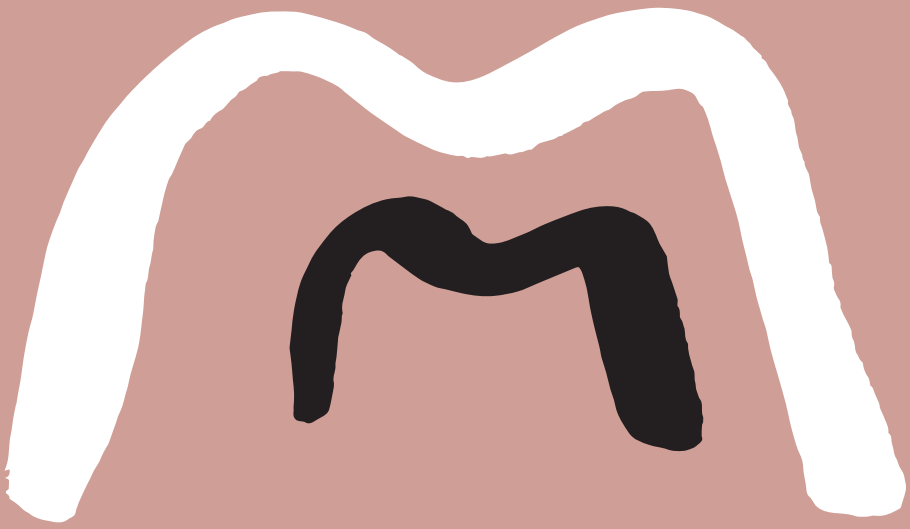
Strawberry & cream Sundae; 70% Guaranja chocolate sauce (gf)

Chocolate Nemesis; Butterscotch sauce, honeycomb (gf, nf)

TO FINISH

White chocolate & raspberry truffles

Served with Camilla Rose buds tea (or a coffee)



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