



VALENTINE'S MENU

Starters

Cured sea trout tartar, dill & watercress dressing, lump fish roe, horseradish

Kale salad, butternut squash, lingonberries & Hazelnuts, sweet dill dressing (vegan)

Duck liver parfait, toast & apple brandy jelly

Mains

Grilled cauliflower, pumpkin seed puree, puffed barley, pickled celery(vegan)

Cod, sea vegetables, crab meat, white wine sauce

Lamb cannon, shoulder & sweetbread, samphire, sprat emulsion.

Rib eye wing steak to share(800g) grilled Hispi cabbage, dry ceps jus (supplement £5.00 per person)

Pudding

Sea buckthorn sorbet, birch syrup, seeds cracker (vegan)

Cheese selection, sourdough crisp, apple (supplement £3.00 per person)

Poached pear, buttermilk ice cream, candied walnuts

Petit four

Mini Kladdkaka, whipped cream, pistachio praline

3 COURSES FOR £40.00 PER PERSON

Includes VAT at the current rate. An optional 12.5% gratuity will be added to your final bill.