

# *Valentine's Day*

*£45 per person*

Sparkling white chocolate & rose cocktail

## *To start*

Ham hock terrine, chorizo and apple jam, watercress

Prawn cocktail, cured cod pickled baby gem marie rose sauce

Mushroom parfait, toasted focaccia

## *Mains*

Bavette steak, truffle chunky chips, herb and bone marrow butter, watercress

Celeriac wellington, red wine lentils walnut and caper tapenade

Sea bass, citrus potatoes, kale, brown shrimp beurre noisette

## *To finish*

Coconut rice pudding, passion fruit

Chocolate marquise, cherry, vanilla curd

Rose panna cotta, pistachio and oat crumb, poached pear