

St. Valentine's Lunch

venison battuta tartlet *slow cooked egg yolk*
arancini *mersea crab, chilli, lime*
unruly sourdough brioche *whipped chicken liver*

hand-dived orkney scallop crudo *blood orange, pink grapefruit, chilli, smoked roe emulsion*
(optional additional course, £13 supplement)

parsley velouté *potato cannelloni, wild garlic*
slow cooked rabbit *prosciutto, ham brodo, carrot*

trout *mussel veloute, seaweed potato ragu, caviar*
crapaudine beetroot *ricotta salata pecorino, chicory, walnut*

italian black truffle risotto *3-year aged parmesan, cauliflower*
black pork pressa *aerated mash, caramelised shallot, apple*
rare breed beef wellington *ox cheek & potato terrine, bone marrow sauce (£10 supplement)*

panna cotta *madagascan vanilla, blood orange*
tosier chocolate tart *salted caramel, sheep's milk ice cream*
unruly 'tiramisu' *72% tosier chocolate delice, espresso, mascarpone, amaretto*

All inclusive of bread & nibbles

3 courses £65

4 courses £75