

# St. Valentine's

**fried mersea oyster** *smoked chilli* £4.5

**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*

£75 per guest