

St Valentine's

£69 per guest

nibbles

nocellara olives (gf*/df*/v*)	4
focaccia anchovy butter (df*/v*)	4
arancino 'nduja & taleggio	2 each
mushroom arancino cashel blue	2 each
smoked cod's roe tartlet avruga caviar	4 each

oysters

	each	½ dozen
natural (gf*/df*)	4.5	25
grilled gremolata, roasted garlic (gf*/df*)	5	29
pickled n25 caviar, cucumber (gf*/df*)	6.5	37
fried 'nduja x.o. sauce, chilli (df*)	5	29
unruly quatro 1 of each (df*)	20	

starters

beetroot cured chalk stream trout dill, apple, buttermilk (gf*/df*)

rabbit raviolo jerusalem artichoke and truffle velouté

chicken & duck liver parfait crispy chicken skin, brown butter brioche, rhubarb, blood orange, pistachio

parsley & wild garlic soup taleggio, smoked almond, croutons (v*, gf*)

mains

skrei cod avruga caviar velouté, broccoli, clam, seaweed potatoes (gf*/pesc*)

delica pumpkin gnocchi vacherin mont d'or, cavolo nero pesto (v*)

iberico pork presa, belly, stuffed morel, wild garlic (gf*)

venison saddle pear, parsnip, potato terrine, huntsman sauce (gf*)

rare breed chateaubriand of beef (for two to share, £10pp supplement)
garlic hollandaise, 'nduja & chorizo mac cheese, caesar salad (gf*/df*)

sides

caesar salad // mac cheese (v*)	5
'nduja mac cheese	6
parmesan chips (gf*) // charred hispi cabbage, 'nduja x.o., peanut (df*/gf*)	7.5

puddings

blood orange custard tart cointreau ice cream

72% tosier chocolate cremosa espresso ice cream, pedro ximenez custard

panna cotta madagascan vanilla, yorkshire rhubarb, basil

*please inform us of any allergies: (gf)(df)(v)(pesc) gluten free/dairy free/vegetarian/ pescatarian are often adaptations of our dishes (and may well differ to the original description). a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the disabled & marginalised