

# Valentine's Day

## TASTING MENU

### AMUSE-BOUCHE

Artichoke Velouté - Pickled Artichoke

or upgrade to:

♥ Oyster Mignonette (£2.50 supplement - 48 hour notice) ♥

### FIRST

Gallybagger Soufflé - Smoked Celery - Pickled Celery

### SECOND

Cured Salmon - Beetroot - Split Oil - Sea Herbs

### THIRD

Chicken Breast - Rolled Leg - Focaccia - Chicken Liver Parfait - Pickled Blackberry - Jus

### INTERMÈDE

Celery Sorbet

### DESSERT

Chocolate Delice - Strawberry Sorbet - Rose - Honeycomb

### CHEESE

IOW Honey Whipped Goats Cheese - Fennel Cracker

### ♥ ADD WINE PAIRINGS - £39PP ♥

Champagne welcome to begin, followed by three carefully selected wines paired with the first, second and main courses, and a dessert wine to complement the final course.

\*Menu subject to change - Vegetarian /Vegan menu available on request.

Please discuss with our staff if you have any allergies or intolerances. Please note all ingredients including gluten, nuts, sesame, and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination.