



## VALENTINES 2012

### Starters

- Seafood gumbo with poached scallops, shrimps and catfish
- ½ dozen Maldon rock oysters with Thai chilli vinegar
- Warm Monte Enebro goat's cheese with a little fig tart
- Salad of seared lamb loin with green beans, feta, fennel, tomato and chilli jam
- Roasted red pepper salad with grated egg, anchovies & rocket

### Main courses

- Parmesan pancake with truffled porcini & spinach
- Whole gilt head bream with honey & walnut roasted new potatoes, balsamic & blood oranges
- Roast monkfish with fava bean stew, baby fennel & turnips, garlic confit & chorizo
- Grilled long horn rib of beef with triple chips, bone marrow & persillade, green peppercorn sauce
- ½ Roast wild mallard with braised endives, blackberry and glazed apple jus

### Puddings

- Almond panna cotta with poached tamarillos
- All spice meringue with winter berries in sloe gin
- Chocolate, whiskey & raisin cake with crème fraiche
- Pear and cardamom tarte tatin with praline ice cream
- Pistachio crusted meringue with blood oranges and rhubarb
- A plate of British & French cheeses with crackers & shallot chutney

Please note that some dishes may change according to seasonal availability.  
All prices include VAT. A 12.5% gratuity will be indicated on your bill

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