



## Valentine's Day 2015

LOCH VAR SALMON CEVICHE, pomegranate, chilli, coriander  
CARLINGFORD LOUGH OYSTERS BEIGNETS, pickled cucumber  
JERUSALEM ARTICHOKE SOUP, slow cooked hen's egg, hazelnut crumb

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SAUTÉED SCOTTISH SCALLOPS, boudin noir, white bean velouté  
STEAMED ATLANTIC HALIBUT, confit fennel & shallot, sauce maitaise  
SALAD OF SALT BAKED HERITAGE BEETROOT & CARROTS, truffle emulsion, pumpernickel

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AGED FILLET OF BEEF, potato fondant, white onion purée, buttered spinach (for 2 to share)  
GRILLED DOVER SOLE, artichoke bariquole (for 2 to share)  
WILD MUSHROOM & CELERIAC PITHIVIER, roasted shallot, mushroom sauce

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DARK CHOCOLATE PAVÉ, milk chocolate mousse, blood orange sorbet  
RASPBERRY & LYCHÉE MACARON, rose water ice cream  
PASSION FRUIT PANNA COTTA, mango purée, coconut ice cream

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TEA, COFFEE & petit fours

**MENU: £80.00 PER PERSON**

All dietary requirements will be catered for separately – please advise us beforehand  
A discretionary 12.5% service charge will be added to the bill.  
All prices are inclusive of VAT @ 20%