

Valentine's Day Menu

STARTERS

Jerusalem artichoke soup, hazelnut oil

Lakeland venison capriccio, horseradish cream, pickled vegetables

Loch Duart salmon, beetroot cured, goat's curd, white asparagus, fennel salad

MAINS

Hardwick saddle of lamb, rosemary gnocchi, whipped aubergine, tomato

Pan seared halibut, Cornish shellfish, Champagne

Spelt of romanesco cauliflower, New Forest truffles

PUDDINGS

Praline slice, lemon curd, almond milk ice cream

Rhubarb and custard tart

Searcys warm chocolate fondant, white chocolate ice cream

£65 per person

With a glass of Searcys Champagne Cuvée Rosé and a macaroon

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. We are happy to cater for any special requirements.

Our foods may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the Head Chef.