



VALENTINE SET MENU

Served from 12pm to 2.30pm

3 Courses set menu served with a glass of bubbles £70 per person

Artisanal white sourdough, cultured butter, muhammara (serves two) 4.5 pp

STARTERS

Velouté of winter squash, chestnut mushrooms, mushroom relish, winter black truffle chantilly

Hand chopped Scottish beef tartare, pickled onion, shimeji mushrooms, smoked dressing.

Chicken, pork and guinea fowl terrine, enoki mushroom, walnut relish.

Dorset crab tart, russet apple and turnip salad.

MAIN COURSES

Tortellini of ricotta and winter citrus, Italian leaves, hazelnut and dukkah spiced crumble (v)

Seared Cornish cod, fricassée of mussels, winter leeks, sea herbs, tarragon.

Slow cooked Herefordshire beef 'Daube', simmered in red wine & port, root vegetables.

Sladesdown duck breast & confit lacquered with orange & Szechuan pepper, Roscoff onion, heritage beetroot.

SIDES

Truffle mashed potato / Salad of young Italian leaves, clementine & spices/

Cavolo nero, fennel and garlic / Carrot, honey & mustard

From £8

DESSERTS

Selection of English and French cheese.

Cheesecake scented with rose water, crystallised rose petals, Champagne rhubarb

Venezuelan chocolate and pecan delicé.

*Unlimited Miscela Evoluzione 100% Arabica coffee served with a
selection of homemade petit fours at £8 per person*

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 13.5% will be added to the total bill. 20% VAT is included in all prices.*