

# St Valentine's Set Menu

Two courses £29 | Three courses £34

## Amuse bouche

Polenta chips with truffled pecorino dip

Barbecue crispy pork strips *pig's ear*

## Starters

Split pea soup with charred sweetcorn, burnt oil **gf vg**

Flamed Oysters with shallots and apple cider dressing **gf**

Ember-cooked Gravlax with mustard sauce, sourdough toast

## Mains

Smoked Belly Pork with Miso & caramelised onion **gf**

Cast-iron seared Cod fillet with clam chowder and bacon **gf**

Charred Beets with raita and Dukkha **gf vg\***

## All the above meals come with

Burnt leeks with Anchovy hollandaise **gf**

Grilled courgette with wild garlic oil **gf vg**

Baked new potatoes with nduja mayonnaise **gf vg**

## Dessert

Pistachio and olive oil cake with rose-scented Chantilly cream

Orange & chocolate cheesecake **gf**

Old-fashioned jelly & ice cream **vg gf**

**vg - vegan   v- vegetarian   gf - gluten free   \* available upon request**

*Please speak to your server prior to ordering if you have any additional dietary requirements or allergies*