

# St Valentine's Set Menu

Two courses £29 | Three courses £34

## Amuse Bouche

Polenta chips with truffled Pecorino dip

Barbecue crispy strips of pig's ear

## Starters

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

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

Ember-cooked gravlax with mustard sauce and sourdough toast

## Mains

Smoked belly pork with miso and caramelised onion **gf**

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

Charred beets with raita and dukkah **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 and chocolate cheesecake **gf**

Old-fashioned jelly and 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*