

# *Hommage*

## Valentine's Dinner Menu



## Amuse Bouche

Purple cauliflower soup, radish, mustard frills | PB

## Starter

6 Mersey Oysters, shallot vinegar, tabasco, rye bread

Baby violet artichokes, swede, whipped vegan feta, spiced hazelnuts, sherry vinegar caramel | PB

Pressed rabbit, confit chicken and smoked duck terrine, poached rhubarb, pickled walnuts, sourdough

## Main

Beef wellington for two, Parma ham, potato terrine, heritage beetroots, red wine sauce

Dover sole, chicken wing, celeriac, king oyster mushroom sea herbs

Wild mushroom tart, puy lentils, potato crisp, mushroom veloute | PB

## Additional cheese course £20

Selection of British cheeses, house made chutney, quince paste, crackers

## Dessert

Dark chocolate heart, Red berry centre, chocolate mousse, red berry sorbet | PB

Yuzu Pavlova, blueberry compote, yuzu curd, mascarpone cream

Warm apple tart tatin, caramel sauce, clotted cream ice cream (for two)

## To Finish

Illy coffee or Hope & Glory tea with chocolates

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 12.5% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.