



VALENTINE'S DAY DINNER

FRIDAY 14/ SATURDAY 15 FEBRUARY, £95 FOR TWO

STARTERS

Seared scallops
sticky pork belly, cauliflower textures, coriander

Hampshire sharing boards:
Local charcuterie, tempura prawns, chilli salt squid,
Olives, artichokes

Guinea fowl and pancetta croquettes
Celeriac and hazelnut puree, crispy leeks, micro-watercress

Jerusalem artichoke veloute **V** **AGF**
Truffle foam, pumpkin seed dukkah

MAINS

Roasted crown of Noah's Ark farm chicken for two/one
Truffled confit chicken and potato hash, thyme jus, leek and kale textures

Butter and thyme roasted halibut **GF**
Mussel, Salsify and butter bean chowder, parsnip crisps

Chateaubriand for two/one **GF**
Pulled beef cheek croquette, béarnaise sauce, bordelaise jus, charred purple sprouting

Wild mushroom and pearl barley risotto **V**
Tempura "shrooms", crispy shallots, Old Winchester sharings

DESSERTS

Belgium chocolate fondue for two **GF**
Raspberry marshmallow hearts, warm beignets, dipping fruits

Banana and peanut butter semi-freddo **V** **GF**
Dulce du leche, peanut and banana

Tonka bean panna cotta **AGF**
Blood orange, almond

Lemon and poppy seed Tarta **V**
sesame tuille, rhubarb and custard ice cream

V VEGETARIAN **GF** GLUTEN FREE **AGF** AVAILABLE GLUTEN FREE

Please let a member of our team know of any allergies or intolerance's you may have before you order. Allergen information by dish is available upon request. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchen is a very busy environment. As such, we cannot guarantee the total absence of allergens in our kitchen. If you have any questions please do not hesitate to ask one of our team.