

Valentine menu

Langoustine

Textures of cauliflower, Scottish langoustine, bergamot

Foie Gras

Royal of foie gras, Muscat grape, quince jelly, raisin bread

Scallop

Roast scallop, razor clam and squid, sea purslane

Squab

Poached Anjou squab, boudin noir and walnut crumb, puffed barley, jasmine

Cod

Salt cod, crispy yolk, caviar and Colchester oyster, tapioca

Lamb

Cumbrian lamb, caraway, celeriac greens, white bean, braised tongues

Cheese

Brillat savarin truffé, poached pear and honey

Yuzu

Yuzu parfait, mango and pineapple, long pepper meringue

Rhubarb

Fromage blanc, poached rhubarb, jellied and frozen, nitro ginger anglaise

Chocolate

Chocolate namelaka, caramel, milk