



Valentines Menu



Venison & truffle consommé

or

Chilled tomato & truffle consommé

Chicken liver & foie gras parfait

smoked duck, almond, rhubarb crumble

or

Seared hand dived scallops

suckling pig, apple & vanilla puree, granny smith apple, black pudding powder

or

Crotin of 'white lake' goats curd

blood orange caviar, pickled beetroot, chicory, walnut mayonnaise

Roast fillet of Aberdeen Angus beef

potato puree, kale, ale sauce

or

Pave of 'Loch Duart' salmon

spiced crab tortellini, lemongrass bisque, roast langoustine tail

or

Brioche crusted polenta & corn cakes

quinoa, purple sprouting broccoli, pomegranate seeds

Chilled pineapple soup coconut foam

Assiette of *Graze* desserts to share

£50 pp

A discretionary 12 per cent service charge will be added to your bill