

The  
Summerhouse

*Valentine's day menu*

*Glass of Laurent-Perrier Cuvée  
Rosé Brut on arrival*



*Starters*

Foie gras & pork belly terrine,  
pear chutney, brioche

Roast aubergine, smokey tomato sauce,  
parmesan crumbs, goat's curd, basil oil

Seared scallops, pancetta, spinach purée,  
golden raisins dressing

The Summerhouse selection:

Popcorn shrimps, crispy calamari, smoked salmon,  
chilled king prawns, aioli, sweet chilli sauce (to share)

*Mains*

Celeriac steak, roasted heritage  
carrots, hazelnuts, cep cream

Halibut fillet, crab sausage, lemon grass  
dauphinoise, langoustine butter sauce

Fillet of beef, braised ox cheek bourguignon,  
wild mushrooms, bone marrow mash, heritage carrots

Whole bass, sprouting broccoli, piquillo pepper,  
almonds, saffron potatoes (to share)

*Desserts*

Vanilla cheesecake, cranberry & kumquat croustillant

Selection of cheese, quince jelly and crackers

Mulled plum clafoutis, green tea ice cream

Chocolate plate (to share)



*Homemade chocolate truffles with coffee or tea*

*£90 per person*