



The Well Valentine's Day Menu

£60 per person

Four courses | Choices on each course

Starters

Choose one

Beetroot-Cured Smoked Salmon

Gin & beetroot-cured smoked salmon, horseradish crème fraîche, pickled cucumber, dill & rye crisp

Moroccan-Spiced Lamb Chop

Chargrilled lamb chop, harissa glaze, smoked aubergine purée, pomegranate seeds, cumin jus.

Whipped Goat's Cheese & Heritage Beetroot (V)

Honey-whipped goat's cheese, roasted & pickled beetroot, candied walnuts, watercress, balsamic glaze

*Chicken, Ham Hock & Apricot Terrine
served with piccalilli & toasted sourdough*

Intermediate

*Pink Champagne or Blood Orange
Sorbet*

Main Courses

Choose one

Fillet of Beef

28-day aged beef fillet, truffle pomme purée, roasted shallot, tenderstem broccoli, red wine jus

Pan-Roasted Sea Bass

Crispy skin sea bass, crushed Jersey Royals, samphire, charred leeks, champagne beurre blanc

Slow-Braised Chicken Supreme

Tarragon & garlic braised chicken breast, potato fondant, glazed carrots, pea purée, white wine & parsley cream

Wild Mushroom & Spinach Wellington (V)

Puff pastry-wrapped wild mushrooms, spinach & chestnut duxelles, parmesan cream, seasonal greens

Desserts

Choose one

Trio of Chocolate Truffle

pistachio gel, cocoa crumb, vanilla mascarpone

Lemon Tart

Sharp lemon tart, torched Italian meringue, passionfruit coulis

Vanilla Panna Cotta

Vanilla panna cotta, poached rhubarb, shortbread crumb

