

VALENTINE'S DAY DINNER

Saturday 14 February

85 PP

Including a glass of Vignamante Sparkling Rosé

Smoked trout, seeded rye, capers, yoghurt, dill

Baron Bigod, cranberry puffs

Estate Coppa, Babylonstoren olives & balsamic

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British White fillet steak, braised chuck, Jerusalem artichoke,
tarragon butter sauce

or

Celeriac steak, green lentils, black garlic emulsion, hazelnuts, sage

with

Rosemary & garlic dauphinoise potatoes

Honey roasted estate carrots, waterlip, pistachio

Barbecued January King cabbage, tarragon, black onion seeds

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Cyder brandy chocolate torte, candied pumpkin seeds, sorbet

Rhubarb frangipane tart, honey gelato & honeycomb

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Pistachio cream affogato & Dorset sea salt caramel truffles