

Valentine's Menu

Three courses £50 per person

Snacks

Pork & Blue Cheese Sausage Roll <i>Mustard emulsion</i>	£5	Cumbrae Rock Oysters <i>Shallot mignonette</i>	six for £18
Pollen Sourdough & Foccacia (V) <i>Cultured butter / Virgin rapeseed oil / Cabernet vinegar</i>	£8	Cobble Lane Charcuterie <i>Celeriac slaw / Pickles / Sourdough</i>	£15

Starters

Cauliflower velouté (V) <i>Cheddar cheese crumpet</i>	
Aged Beef Tartare <i>Cured egg yolk, whipped bone marrow, beef fat croutons</i>	+£5
Cured Salmon <i>Radish, lobster bisque, tapioca crisps</i>	
Salt Baked Celeriac (V) (NGI) <i>Truffled goats curd, apple, burnt butter dressing, Kohlrabi</i>	

Mains

Salt Aged Duck <i>Roast breast, confit leg, potato, plum compote, chicory</i>	
Monkfish <i>Parsley crumb, nduja fish sauce, clams, cockles, samphire, butter poached baby potatoes</i>	
Ricotta tortellini (V) <i>Hen of the woods mushrooms, cep cream, Cavolo nero, chicory</i>	
Chateaubriand (NGI on request) <i>Beef fat confit chips, bitter leaves, choice of sauce</i> Sauce: Bearnaise bone marrow gravy green peppercorn	for two +£15 pp

Sides

Beef Fat Confit Chips	£7
Runner Beans (V) (NGI) <i>Seaweed butter</i>	£6
Sand Carrots (V) (NGI) <i>Manchester honey / Toasted seeds</i>	£7
Fries (VG) <i>Herb salt</i>	£5
Bitter leaf salad (V) (NGI) <i>Vinaigrette</i>	£7

Dessert

Belgian Chocolate & Honeycomb Torte <i>Chocolate sponge, honeycomb pieces, salted caramel, baileys cream</i>	
Limoncello & Raspberry Cheesecake <i>Lemon curd, fresh raspberries, shortbread biscuit crumb</i>	
Sharing Dessert Platter (for two)	
British Cheese Selection <i>Chutney, grapes, celery, crackers</i>	+£5