

# roast

## VALENTINE'S DAY MENU

Three courses with a cocktail 69.00

<b>Blackthorn</b> Gin, house made sloe gin, fresh blackberries, lime juice and English sparkling wine	<b>S-berry me</b> Gin, strawberry purée, lime juice and fresh strawberries	<b>Candy crush</b> Seedlip Grove 42, coconut water, lychee juice, lemon juice, apple and candy floss
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Hand dived Scallops, blood orange, gin compressed cucumber

Steak tartare, blackened sliced celeriac purée, hazelnut dressing

Beetroot carpaccio, spiced cashew, orange and pomegranate molasses **V**

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Beef wellington, bone marrow and shallot gravy

Pan roasted cod, avocado and lime purée, coriander, rapeseed oil and squid vinaigrette

Roasted and glazed hispi cabbage heart, smashed Jerusalem artichoke, truffled egg and smoked butter **V**

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Sticky date pudding, toffee sauce, clotted cream

Chocolate peanut mousse cake, camp coffee ice cream

Bramley apple & winter fruit crumble, oats, almonds and English custard

*Be sure to inform your server if you have any allergies.*

*Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.*

Supplements are available on request, a la carte charges apply