

# Valentines Day Dinner menu

Amuse Bouche duo of oysters



Homemade bread & butter



Haddon estate venison tartare,  
pickles mushroom, black truffle, beetroot



Salmon, white asparagus, kohlrabi,  
chive crème fraîche



Herb fed chicken & smoked eel agnolotti,  
celeriac, lovage



Monkfish, stewed leek, shellfish, seaweed,  
salsify, dashi butter sauce



Derbyshire beef fillet, beef fat potato,  
stuffed morel, Roscoff onion, herb hollandaise



Lemon posset,  
citrus fruit & Champagne sorbet, meringue



Yorkshire rhubarb & curatrd mouse,  
pistachio, mandarin



Chocolate & passion fruit mille-feuille,  
coconut & lychee sorbet



Menu £99.50 per person