

HISPI



VALENTINE'S DAY

£69 per person

BREAD	Rosemary and thyme focaccia olive oil and sea salt
STARTERS	Confit chicken and foie gras terrine Sauternes and white grape chutney, brioche roll with truffle butter Roast scallop Marcona almonds, cauliflower, brown butter, capers and preserved lemon Hen of the woods mushroom smoked egg yolk, caramelised celeriac purée, pickled trompettes
MAINS	Rolled lamb saddle turnips, parsley purée, anchovy, olive and smoked lamb fat sauce Halibut fillet Jerusalem artichoke chowder, Palourde clams, sea herbs BBQ hispi cabbage aerated hollandaise and black truffle
TO SHARE	Côte de boeuf (for two to share, pre-order only, £15 supplement) Stilton stuffed field mushroom, cultured butter pomme purée, cavolo nero, red wine sauce
DESSERTS	Amalfi lemon pavlova white chocolate ice cream, pink peppercorn Rhubarb and pistachio frangipane tart rosemary and rhubarb ripple ice cream Dark chocolate and coffee mille-feuille
SWEET	Griottine cherry cannoli