

stickywalnut



VALENTINE'S DAY

£69 per person

BREAD	Rosemary and thyme focaccia olive oil and sea salt
STARTERS	Burrata blood orange, tarragon, Felsina olive oil, fennel seed cracker Salmon fillet sauce gribiche, chive crêpe and pickled cucumber House-cured bresaola black garlic and gherkin ketchup, artichoke crisps, green sauce
MAINS	Pan-roasted lamb rump braised kale tart fine, beetroot jam and red wine sauce Potato gnocchi mushroom purée, soy pickled shallots, crispy 'seaweed' and a seaweed savoury salt Pan-roasted cod loin braised leek pomme purée, purple sprouting broccoli, parsley sauce and leek ash
TO SHARE	Aged sirloin of beef (for two to share, pre-order only) truffled celeriac purée, dauphinoise potatoes, green peppercorn sauce
DESSERTS	Vanilla panna cotta poached Yorkshire rhubarb, almond brittle Dark chocolate tart whiskey-soaked golden raisins, barley-malt ice cream Steamed lemon and honey pudding poached pear and crème anglaise
SWEET	Black cherry pâte de fruits