

NUMBER SIXTEEN



VALENTINE'S MENU



**£42.50pp**

Friday 13th - Saturday 14th February

**TO START**

**Prawn & Crayfish Cocktail**

Avocado salsa, roasted red pepper aioli, caviar, delicately smoked salmon, tomato lollipop  
(DF/GF option)

**Braised Beef Cheek Ravioli**

Slow-cooked beef cheek, roasted tomato ragù, aged parmesan, black truffle oil

**Crispy Panko Goat's Cheese (GF option)**

Heritage beetroot in multiple expressions, blood orange, candied pistachio

**CLEANSE YOUR PALLETE**

**Mandarin Sorbet (Gf/DF)**

Blood orange, meringue

**YOUR MAIN EVENT**

**Roasted Sea Bass Fillet (GF/DF)**

Purple sprouting broccoli, buttered new potatoes, shellfish bisque

**Rump Heart (GF/DF option)**

Fondant potato, seasonal greens, bone marrow jus

**Pan-fried Potato Gnocchi**

Wild mushrooms, wilted spinach, pecorino

**SOMETHING NAUGHTY**

**Chocolate & Raspberry Delice**

Layered dessert, brownie base, filled & dipped with crèmeux

**Crème Patisserie**

Seasonal fresh fruit, raspberry coulis

**Orange Polenta Cake (GF/DF option)**

Lime yogurt, crushed pistachio

**Food Allergies and Intolerances:**

Please ask our allergen specialist if you require any information about the ingredients in the food we serve.

**GF - Gluten Free | DF - Dairy Free | V - Vegetarian**

**Please discuss with us our Vegan options**