

14th February '18



£35 per person

hermitage rd.  
— BAR AND RESTAURANT —

# Valentines Day

Hand reared Brancaster oysters - £2.50 each

## STARTERS

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Roasted jerusalem artichoke, truffle & lemon soup

Crispy lamb belly, pickled baby gem, silver skin onion, pea veloute

Braised pig cheeks, nduja, haricot bean & tomato cassoulet

Smoked salmon, rye, horseradish cream, cucumber ketchup, caper

Grilled rainbow trout, fennel, kohlrabi, dukkah, pickled radish, orange

Freekeh, cumin roasted artichoke, pomegranate, charred corn

## MAINS

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Chargrilled 8oz rump steak, brown butter hollandaise, watercress, triple cooked chips

Pan roasted guinea fowl supreme, kale, salt baked turnip, red wine braised salsify, jerusalem artichoke, red wine jus

Slow roasted pork belly, herb crispy potatoes, apricot ketchup, spring greens, chorizo sauce

Pan roasted hake, white bean & chorizo casserole, purple sprouting broccoli, dill emulsion

Pan seared seabass, caramelised scallop, lobster bisque

Goats cheese, beetroot and walnut Danish, lime whipped goats cheese, candied walnut, beetroot puree, mizuna

Smoked cheddar risotto, brown sauce, poached duck egg, chive oil

## TRIO OF DESSERTS

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Chocolate & pistachio tart, raspberry & sorrel sorbet

Molasses roasted pineapple, yoghurt, dark brown sugar cream, peanut brittle

Sticky toffee pudding, butterscotch, salted maple ice cream

## OR BRITISH CHEESE SELECTION

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Somerset Brie, Cornish Yarg & Cornish Blue, plum & fig relish, celery, apple, bread & biscuits