



hermitage rd.

♥ VALENTINE'S DAY ♥

Oysters

Shallot Vinegar or Vietnamese Dressing

one 3.8 // three 11 // six 20 // twelve 36

£55

Amuse Bouche

Lobster Cocktail "Sando"

To Start

Beef Carpaccio

Smoked Chipotle Emulsion, Lilliput Capers

Staithe Smoked Salmon

Avocado, Sweet Onion Relish & Pretzel Crumb

White Tomato Velouté

Truffle Croquette

To Follow

Coal Roasted Hispi Cabbage

Crispy Onion, Green Romesco Sauce & Hasselbacks

Seared Fillet of Cod

Tempura King Prawns, Pak Choi & Red Thai Sauce

On the Bone Sirloin

Garlic Cromesquis, Roasted Bone Marrow, Duchess Potatoes, Charred Tenderstem

Sharing "Surf & Turf"

12oz Grilled Chateaubriand, Jumbo King Prawns, Truffle Parmesan Fries & Garlic Butter

£20pp supplement

To Finish

Raspberry Champagne Posset

Lime Gel & Butter Shortbread

Rum Roasted Tropical Fruits

Coconut Sorbet

Chocolate Sundae Sharer