



SOANE'S KITCHEN

VALENTINE'S DAY MENU

**

AMUSE BOUCHE

Creamy Roasted Garlic and Pink Cauliflower Soup

TO START

Confit Duck Leg and Foie Gras Terrine, Black Pepper Poached Pear, Date and Black Tea Puree

Carlingford Oysters, Lime Juice and Tabasco

Salt Baked Eversham Beetroot, Candied Walnuts, Pickle Apple, Celery and Watercress Vinaigrette (v)

TO FILL

Beef Chateaubriand for x2, Dauphinoise Potato, Roasted Cherry Tomato on the vine, Bone Marrow, Watercress and Bearnaise

Seared West Sussex Cod and Butternut Squash Agnolotti, Toasted Seeds, Buttered Kale, Crispy Shallots and Spiced Coconut Sauce

Truffled Wild Mushroom Risotto, Marinated Tofu and Pickled Wild Mushrooms (v)

TO FINISH

Chocolate Heart Moelleux, Toffee Sauce and Bourbon Vanilla Bean Ice Cream

Warm Cherry Bakewell Tarte with Crème Anglaise and Raspberry Sorbet

Winter Apple and Blackberry Crumble (vg)

