

The WALRUS

Valentine's Dinner 2019

Thursday 14th February 2019

£39.50 per person for three courses
Includes a glass of bubbles on arrival

AMUSE BOUCHE

Oyster Tempura (gif)
Artichoke Veloute (v*/gif)

STARTER

Porchetta Carpaccio
macedoine of vegetables, watercress (gif)
Haddock Gravalax
beetroot relish, citrus & pickled mustard (gif)
Lemon Dukkah Kale
sweet potato & chickpea omelette (v*)

MAIN

Braised Beef Cheek En Croute
pomme puree, caramelized rainbow carrots
Baked Whole Plaice
prawn, tomato, new potato & vermouth fumet (gif)
Aubergine Three Ways
smoked salad, crispy carpaccio & seeded crumble (v*)

DESSERT

Assiette de Chocolat (v)
Cardamom & Rosewater Poached Pear
toasted almonds (v*/gif)
Assiette de Fromage (v)

An optional service charge of 10% will be added to your table in the Dining Room
Our menu descriptions do not include all ingredients. For allergen information speak to your server.
(v) vegetarian. (v*) vegan. (v+) vegan available on request. (gif) gluten ingredient free