

Valentine's Day Menu

Starters

Seared Scallop & Black Pudding, caramelised cauliflower puree, polonaise **10**

Trio of Oysters to share (3 per person) **19**
shallot & red wine vinaigrette, rockefeller, tempura

Guinea Fowl Pressing, pickled cabbage, chicory, walnut, panko egg yolk **9**

Shallot Tarte Tartin, blood orange, goat's cheese & thyme ice cream (vegan) **7**

Mains

Dover Sole Kiev, crab mousse, pickled apple salad, crab claw, red wine jus **28**

23oz Cote de Boeuf to share, bone marrow beignet, truffle & parmesan pont
neuf, portabella mushroom, Isle of Wight tomatoes **75**

Pork Three Ways, fillet, belly, cheek, parsnip silk, heritage carrots, charred
purple broccoli, madeira jus, pork skin quaver, cider gel **22**

Saffron Gnocchi, charred purple sprouting broccoli, smoked artichoke,
watercress puree, crispy kale **16**

Desserts

Abar Cheeseboard to share

Tunworth, Isle of Wight blue, Wookey hole cheddar, handmade crackers,
lemon marinated celery, candied walnut, quince paste **19**

Caramelised Lemon Tart, raspberry gel, fresh raspberries, crème fraiche
sorbet **8**

Espresso Semifreddo, mascarpone foam cinnamon doughnut **8**

Vegan Chocolate Brownie, dark chocolate ganache, caramelised banana,
blueberries, vanilla ice cream **8**

Coffee & Petit Fours **5**

