VALENTINE'S MENU

38.0 PER PERSON

START

SMOKED GRESSINGHAM DUCK

Fermented Barley and Butternut Squash Risotto, Shropshire Blue, Duck Fat Granola

CORNISH CRAB RAREBIT

"In House" Hash Brown.Roast Cauliflower. Smoked Bacon

WARM ARTICHOKE SALAD

Berth Roasted Artichoke, Salsify, Shallot, Smoked Hazelnut, Truffle

MAINS

BERTHA ROASTED CORNISH BRILL

Scorched Leeks, Shellfish Butter, Lobster Mac and Cheese

BERTHA HEREFORD PICANHA RUMP TO SHARE

Coal Roasted Rump, Beef Dripping Chips, Truffle Mac and Cheese, Bone Marrow Gravy

WILD WELLINGTON

Roast Celeriac, Wild Mushroom and Leek Wellington, Cavolo Nero Pesto, Pickled Shallot and Caper Salad

SWEETS

DARK CHOCOLATE DELICE

Caramel Poached Pear, Hazelnut Praline, Whipped Mascarpone

BOOKSHOP TRIFLE

Rhubarb and White Chocolate Trifle, Candied Pistachio

SHROPSHIRE BLUE

Red Onion Marmalade, Thyme Crackers