
BOULESTIN

St Valentine's Menu

3 Course Menu

Starters

Burratina, San Marzano Tomatoes
Monk's Beard, Pine Nuts, Basil Oil, Balsamic 'Caviar'

Tuna Tartare, Avocado Mousse
Compressed Watermelon, Black Sesame Tuille

Pan Fried Scallops, Grilled Octopus, Squid Ink Tapenade
Baby Fennel, Fennel Purée, Espelette

Roast Quail, Game Consommée, Black Truffles
Confit Egg Yolk, Celeriac, Savoy Cabbage

Beetroot Salad, Rhubarb, Whipped Goat's Cheese
Pickled Green Strawberries, Watercress, Ruby Chard

Main Courses

Galicean Beef Fillet, Foie Gras
Jerusalem Artichoke Purée, Cime di Rapa, Thyme Jus

Blackened Iberico Pork Pluma, Paprika Purée, Nokedli
Broad Beans, Marjoram Jus (Cooked Pink)

Artichoke & Spinach Ravioli, Saffron & Scamorza Fondue
Salt Cured Egg, Radiccio, Pecorino

Roast Cod, Prawn & Chilli Bisque
'Pink Fir Apple' Potatoes, Savoy Cabbage, Cardoons

Roast Turbot, Asparagus & Mushroom Compote
Morels, Wild Garlic Pesto, Truffle

Desserts

Salted Caramel Chocolate Mousse
Coffee Chantilly, Chocolate and Coffee Soil

Lemon Tart, Kir Royale Sorbet
Charred Meringue, Cassis Gel

Sauternes Custard
With Agen Prunes in Armagnac

Rhubarb Mille-Feuille
Rose Jelly

3 Cheese Selection
from the following:

Bleu de Laqueuille
Auvergne, France

Brillat-Savarin*
Burgundy, France

Pont L'Éveque*
Normandy, France

Dorstone*
Herefordshire, England

Barwhay's
Ayrshire, Scotland

£59

20% VAT Included.

A discretionary 13.5% service charge will be added to your bill.

Allergen information available.