

THE STAR & GARTER

# Valentines Menu

Twice baked vintage gouda souffle with nettle veloute, baby carrots

Pigeon breast, potato and baby leek terrine, beetroot ketchup

Maldon oysters with Wiston granita

Yeastied cauliflower, celeriac, Pernod pickled grapes, raisins, Roquefort and mint

Sea bass, seafood sopressini, alexanders

Gressingham duck breast, confit duck leg and potato croquette, chargrilled hispi cabbage, prune jam, celeriac and saffron jus

Clotted cream crème brûlée, strawberry parfait, strawberry meringue, champagne foam

Dark chocolate and Biscoff fondant, coconut snowballs, Biscoff and coconut sorbet, charred lime

Cheese board \*£3 supplement

£38pp

