



SILURES

VALENTINE'S DAY

75 per person

Welcome cocktail to start

SHARERS	Trealy Farm Welsh charcuterie & house pickles	12
	Half a dozen Native Colchester oysters & 'bloody mary'	22
	Raw & pickled Winter vegetables, gochujang hummus (ve)	10
	Nocellara olives (ve)	5
SNACK	Wild mushroom & tarragon arancini, black truffle, black garlic, spenwood (v)	
STARTERS	Spiced parsnip soup, Welsh rarebit & pickled red onion (v / ve)	
	Hand-dived Orkney XL King scallop, Champagne beurre blanc, cured ham, sea herbs	
	Steak tartare, poached quail egg, crispy hashbrown	
MAINS	<i>Each main is served with Truffle & spenwood fries (v / ve) & House salad (v / ve)</i>	
	180g fillet <i>or</i> 1kg porterhouse <i>to share</i> , peppercorn <i>or</i> garlic butter, confit roscoff onion	
	Grilled native Scottish lobster & garlic butter	
	Miso-glazed cauliflower, black truffle, romesco, crispy kale, pomegranate, basil & pistachio (ve)	
DESSERT	Crème caramel & candied orange (v)	
	Mulled wine-poached pear & crème anglaise (v / ve)	
	Cold dark chocolate fondant, passionfruit, milk ice cream (v)	
CHEESE	Welsh cheese selection, oat crackers, date chutney, quince, truffle honey	12 supp

(v) vegetarian | (ve) vegan
(v / ve) vegetarian dish can be adapted to vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices are inclusive of VAT.

