

# WRECKFISH

## VALENTINES

### APERITIF

2013 Hindleap Blanc de Blancs English Sparkling Wine +£10

### TO SHARE

Caramelised onion and thyme focaccia  
Crispy oyster, pickled rhubarb, oyster mayo  
Baby gem lettuce, pistachio, fine herbs (n)

### STARTER

Chicken raviolo, roast chicken sauce (*add fresh black truffle +£5*)  
Caramelised scallop, carrot vinaigrette, roasted carrots, shichimi togarashi  
Fresh linguine pasta, winter truffle, smoked potato

### MAIN

Venison loin, bothy pie, celeriac puree, parsnips and swede  
Poached turbot, potato and thyme rosti, cockle and white wine sauce  
Potato and gruyere pithivier, purple sprouting broccoli, creamed spinach  
Beef Wellington to share, dauphinoise potatoes, crispy cabbage,  
caramelised onion puree (*+£18 p/p supplement preorder only*)

### DESSERT

Creme fraiche sorbet, meringue, rhubarb, vanilla sable  
Dark chocolate pot, blood orange sorbet, candied orange  
Vacherin Mont d'Or cheese, chutney, sourdough crackers

### TO FINISH

Coffee and amaretto chocolate truffles (n) +£4

**£60 per person**

Menus are subject to change depending on availability of ingredients.

If you have any allergies or dietaries requirements, please speak to a member of staff who will be happy to assist.

(n) = contains nuts