

HAMMOND'S

Valentine's Day

Bread & Canapes | Maple & pancetta brioche

Jerusalem Artichoke Velouté | Foraged mushrooms, lemon, thyme

Duck Liver & Foie Gras Parfait | Chicory, pineapple, grated egg yolk, feuille de brick, oxalis

Hoptamist Gin & Beetroot Cured Salmon | Nori, lime, fennel, cucumber & Avruga caviar

Mosaic of Heritage Carrots | Chestnut, brassicas, Nori, goats curd

BBQ Sirloin of Rare Breed Beef | Ox tongue pastrami, alliums, beef fat potato, Cordyceps, black truffle

Pan Roast Fillet of Hake | Langoustine, purple potato, parsnip & pear, langoustine foam

Leek, Potato & Truffle Tart | Variations of potato & leek, pickled mustard seeds

Hibiscus Infused Rosé Champagne Sorbet

Pavé of Bitter Chocolate | Coffee, burnt orange & ginger

Bartlett Red Pear Tart | Local honey, hazelnut, balsamic vinegar

Selection of 3 Cheeses | Celery, fig, chutney, crackers & bread (supp £5, extra course £13)

Petit Fours

£80

A 12.5% discretionary service charge will be added to your bill.

Please speak to a member of our team regarding any allergies, intolerances or dietary requests.