

# Endsleigh Saint Valentine Dinner

## SHUCKED NATIVE OYSTER

*rhubarb mignonnette, basil, buttermilk, Exmoor caviar*

## CREEDY CARVER CHICKEN LIVER PARFAIT

*blood orange, celeriac remoulade*

## SCALLOP AND WILD GARLIC RAVIOLO

*Morteau sausage, sauce vierge*

## HIMALAYAN SALT AGED FILLET OF BEEF

*braised cheek, tarragon pomme purée, bone marrow and caper crumb*

## JOHN DORY

*spiced aubergine, herb beignets, courgette, brown shrimp and capers*

## PINK LADY TARTE TATIN

*Harbourne Blue goats' cheese*

## COCONUT SORBET

*rhubarb granita, sesame and lyche tuile*

## INAYA DARK CHOCOLATE FONDANT

*praline ice cream*

## LEMON AND PASSION FRUIT MERINGUE TART

*basil sorbet*

Dinner is £75 for five courses

There is a discretionary 12.5% service charge added to your bill

