



Down Hall

HOTEL | SPA | ESTATE

# Valentine's Dinner

## Special

oysters  
£3 each (GF, DF)

## Amuse Bouche

smoked potato 'risotto' spiced chorizo jam (VEA)

## Starter

duck liver parfait, pickled blackberry, butter glazed brioche, crispy crackling



pan seared Orkney scallops, scallop and prawn mousse,  
caramelised cauliflower puree, crackling, puff rice, pancetta



burrata, heritage tomato, basil oil, pine nut tuille (V)

## Main Course

duo of beef, maple glazed rump, braised beef bon bon,  
beef jus, heritage baby carrots, carrot puree



seared Jon Dory, samphire, pickled onions,  
tenderstem broccoli, chive and white wine veloute



salt baked cauliflower, baba ghanoush, baby carrots,  
caramelised cauliflower puree, pickled cauliflower (VE)

## Dessert

Assiette of desserts

lemon meringue, candied lemon (V)  
white chocolate & strawberry mousse  
sea salt dark chocolate delice, raspberry cream (V)



chocolate ganache, raspberry sorbet, dehydrated raspberries (VE)



selection of British cheeses  
fig, quince, grapes artisan crackers (V)

A discretionary 10% service charge will be added to your bill, this is shared entirely with the team. Prices are inclusive of vat at the prevailing rate. Allergies & intolerances: If you have any food allergies or intolerances, please let us know so we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. To find out more about our allergens, please scan the QR code.

