

# VIVAT BACCHUS

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## Valentine's Dinner £39.50 pp

### Glass of Graham Beck Brut NV

*The star of South African sparkling wines*

### Amuse-bouche

Grilled halloumi on sea salt crackers

*Guacamole, guindillas*

### Starters (Choice of)

Seared Scottish scallops

*Jerusalem artichoke purée, crispy jamon pata negra Iberico, shiso cress*

Prosciutto wrapped pork fillet medallions

*Wilted spinach, Bramley apple purée, cider jus*

Roasted beetroot with goat's curd

*Pine nuts, rapeseed oil*

### Main course (Choice of)

Fillet of lemon sole

*Parmesan & hazelnut crust, mange tout, samphire, caper beurre blanc*

Barbary duck breast

*Braised white chicory, sweet potato fondant, black cherry jus*

Grilled Surrey Hills rib-eye

*Triple cooked chips, sautéed wild mushrooms, sprouting broccoli, red wine jus*

Black truffle ravioli in tarragon butter

### Dessert

Limoncello panna cotta

*Madagascan vanilla, raspberry, lemon curd  
and*

Valrhona dark chocolate shell filled with white chocolate mousse

*Stem ginger & almond crumble*

Seasonal cheeseboard - supplement £5

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12.5% service charge will be added to your bill.

Please inform your waiter if you have any food allergies.

As we work with nuts, there may be traces through all our dishes.