

VALENTINE'S MENU

Served on Thursday 14th and Saturday 16th February
£47.50 per person for three courses

Dinner includes a glass of AR Lenoble Champagne

Starters

Slow braised short rib of beef, kohlrabi slaw, pomegranate molasses

Panko king prawn and squid, miso mayo, gochujang chilli sauce, burnt lime

Pan-seared scallops, maple-glazed pork belly, parsnip purée, white raisin, capers, shallot crisps

Heritage beets, whipped goat's curd, apple gel, pine nut granola

Mains

Roasted Breton chicken breast, braised leg, shallot confit sweet potato purée, bacon jus

Oven baked sea bass with lime, chilli and ginger, shaved fennel and courgette, ponzu and sesame dressing, coriander cress

Braised daube of beef, horseradish potato purée, honey-roast Chantenay carrots, fried capers

Halloumi and chickpea falafel, freekeh cassoulet,
cucumber crème fraîche

Desserts

Coconut panna cotta, pineapple carpaccio, dark rum syrup

Passionfruit baked Alaska, raspberry curd

Peanut butter iced parfait, banana brûlée, dark chocolate sorbet

Melting dark chocolate bombe, griottine cherries,
white chocolate sauce

Assiette of No.15 desserts to share

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Coffee and homemade fudge

