

VALENTINES DAY

7 0

COCKTAIL

LA VIE EN ROSE

*Home House gin, rose, raspberry, Moët & Chandon
Champagne*

AMUSE BOUCHE

DEEP FRIED OYSTERS

cucumber ribbons, lemon aioli

STARTERS

QUINOA ARTICHOKE SALAD

toasted hazelnuts, Cabernet Sauvignon

HAND DIVED SCALLOPS

burnt leeks, fish velouté, pickled cucumber

CHICKEN, CELERIAC & DUCK LIVER TERRINE

fig chutney, apple, toasted sourdough

MAIN COURSES

BEETROOT GNOCCHI

charred broccoli, rocket pesto, beetroot sauce

ROASTED WILD SEABASS

lobster risotto, sauce Americaine

GRASS FED FILLET STEAK

cep mashed potatoes, bone marrow sauce

DESSERTS

MIRROR GLAZED RASPBERRY MOUSSE

white chocolate & raspberry ice cream (for 2 to share)

DARK CHOCOLATE MOUSSE

blood orange gel, dark chocolate crumbs

FORCED YORKSHIRE RHUBARB PAVLOVA

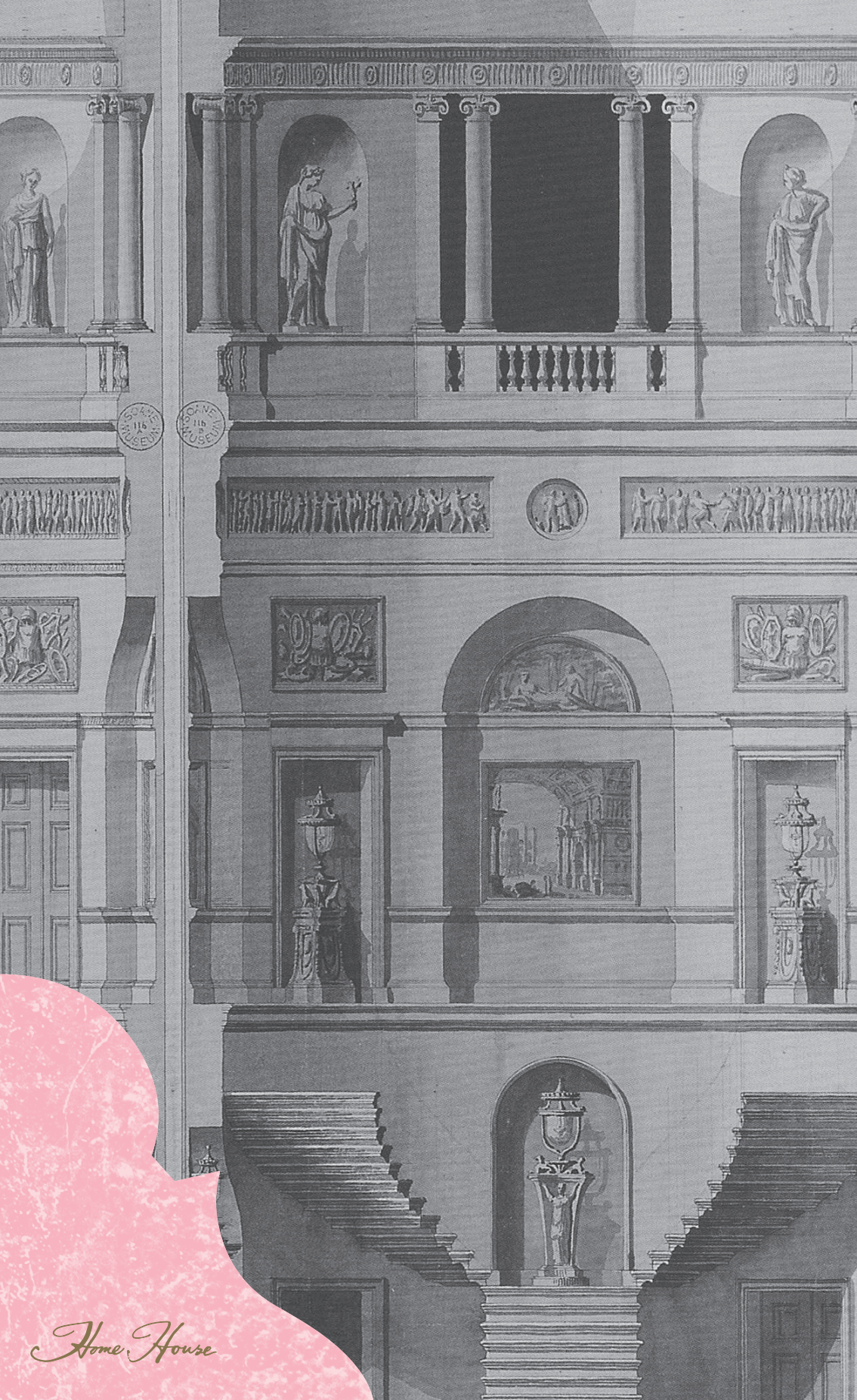
vanilla ice cream

Home House

ALL PRICES INCLUSIVE OF VAT.

A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PLEASE ASK A MEMBER OF STAFF FOR ANY ALLERGY INFORMATION.



SCOTT
MUSEUM

SCOTT
MUSEUM

Home House