

# *Valentine's*

## MENU

A glass of Ernest Rapeneau Champagne

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Dorset crab risotto with asparagus

Duck, foie gras & date terrine, mulled poached figs & brioche

Butternut squash soup, cep & parmesan

Smoked salmon, pickled cucumber, beetroot crisps & horseradish

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Rack of lamb, confit shoulder, nicoise millefeuille & olive jus

Halibut, monkfish & salmon with spinach, crushed oregano potatoes, saffron & mussel cream

Grilled Hereford sirloin, sarladaise potato, spinach purée, truffle jus

Roast tomato & shallot tart tatin, crotin de chavignol

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Profiteroles filled with vanilla cream, chocolate sauce

Chocolate fondant, pistachio ice cream

Lemon tart, raspberry salad & sorbet

Selection of British cheeses, chutney & crackers

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Handmade chocolate truffles

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£50 per person

## The Waterway

Some dishes may contain nuts, please ask your waiter.  
A 12.5% discretionary service charge will be added to your bill.