

THE BAPTIST

GRILL

Lamb Croquettes with Dates and Rose Served with a glass of bubbles from the Champagne trolley

VALENTINE'S DAY MENU

£110

STARTER

Warm smoked cod mousse, ragout of squid

Mushroom agnolotti, chargrilled portobellos, pickled onions

Coronation crab salad, gem lettuce, mango, pickled lime

One dozen Lindisfarne oysters - six natural - six fried with chorizo (for two)

Roast squab pigeon, bitter leaves, pastilla, sweet pickled rhubarb (for two)

MAIN COURSES

Cornish cod, soft dill crust, warm tartare sauce

Roast chicken, mushroom stuffing, sweet potato gnocchi, basil

Butternut pithivier, sage, parmesan, mustard fruits

Flame grilled turbot, heritage carrots and potatoes, smoked béarnaise (for two)

Roast Rack of Herdwick Lamb

tandoori spices, fermented carrot, curried shoulder shepherd's pie (for two)

DESSERT

Buttermilk panna cotta, blood orange sorbet

Rhubarb and Custard, rhubarb sorbet, ginger snap crumb

Cheeseboard, date chutney, oat crackers, lavosh

Apple tarte tatin, vanilla ice cream (for two)

Chocolate Tasting Selection

dark chocolate fondant with pistachio ice cream, white chocolate and raspberry mousse with rose,
milk chocolate and passion fruit mille-feuille (for two)

EXECUTIVE CHEF – TONY FLEMING

If you have a food allergy or intolerance, please speak to a member of our team before ordering.
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.