

AT EMBANKMENT KITCHEN



# Valentine's Set Menu £38

#### STARTERS

# Pan seared scallops

CURRIED TURNIP FONDANT, CELERIAC PURÉE, PARSLEY OIL, LEMON BUTTERED SAMPHIRE

# Chicken liver and cognac parfait

ENCASED IN AN ORANGE WHIPPED BUTTER, RED ONION AND PLUM CHUTNEY, TOASTED PUMPKIN RYE BREAD

## Salt baked beetroot

CANDIED WALNUT, CONFIT SUMAC ONIONS, ROCKET, PARSNIP CRISP, VEGAN PESTO (VE)

#### MAINS

#### Chateaubriand for two

425G 28-DAY-AGED BEEF FILLET WITH TRUFFLE DAUPHINOISE POTATOES, FINE BEANS IN A SHALLOT BUTTER, ROCKET AND PARMESAN SALAD, BEARNAISE SAUCE AND PORCINI JUS

#### Pan roasted cod

VANILLA POMME PURÉE, PRESSED ZUCCHINI PARCEL, CRAYFISH, CHILLI AND TOMATO CONCASSÉ, BUTTER SAUCE, CRISPY CAPERS

## Wild mushroom tart

WILD MUSHROOM, LEEK AND VEGAN CHEESE PUFF PASTRY TART, ROAST CELERIAC, MUSHROOM KETCHUP, CRISPY SHALLOT, MICRO HERBS, BASIL OIL (VE)

#### **DESSERTS**

# Embankment sharing platter for two

WHITE CHOCOLATE AND DARK CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE AND ESPRESSO MOUSSE, VANILLA TUILE, CHAMPAGNE JELLY

# White chocolate and raspberry baked cheesecake

BERRY COULIS, DEHYDRATED RASPBERRIES

### Coconut panna cotta

COCONUT, MANGO AND LIME SALSA, VEGAN SHORTBREAD (VE)

Menu items may contain or come into contact with specific allergens. For more information or if you have a food allergy or dietary requirement, please speak with a member of our team before ordering.