



Valentine Henry

Available 14th - 16th February

Starters

Venison tartare
pickled shimeji, blueberry, crispy quail egg (gfo)

Home cured sea trout gravlax
beetroot, cucumber, dill oil (gf)

Roast red pepper & tomato Soup
basil oil (gfo)

Main courses

Salt aged chateaubriand
beef fat chips, glazed shallot, chestnut mushroom, peppercorn sauce
**Sharing dish. Pre-ordered (gfo)*

Roasted Yorkshire chicken supreme
chicken leg pastel, potato pressing, glazed Roscoff, red wine jus (gfo)

Poached lemon sole
scallop mousse, samphire, saute celeriac, apple, clam chowder (gf)

Charred Leek & whipped goats' cheese
sprouting broccoli, candy peacan nut, burnt chive oil (v, gf, veo)

Desserts

Assiette of chocolate
(gfo, veo)

Blood Orange tart
orange curd, burnt meringue (gfo)

Owston Hall Cheeseboard
crackers, chutney & grapes (gf)

£55.95 per person

