



# THE BARN

## VALENTINE'S DAY MENU | 80pp

Smoked cod roe croustade

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Hand dived Isle of Skye scallops grilled in their shells, Seaweed and Pastis butter

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Wood Fired dry aged Aberdeen Angus Cote de Boeuf, Peppercorn and Cognac sauce,  
Gratin Dauphinoise, Grilled Purple sprouting from the Market Garden,  
Anchovy, Chilli and Garlic

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Passion fruit posset, Poached Yorkshire Rhubarb, Pistachios

*darling!*

