

riverstation

St. Valentines Day Menu 2012

£35.00 for 3 courses

£30.00 for 2 courses

Twice-cooked duck egg with dukkah crust, samphire + lemon butter sauce

Langoustine + vanilla bisque with chervil cream

Home-smoked, honey-cured salmon, wasabi pannacotta, pickled ginger **£1.50 suppl.**

Carpaccio of venison 'bresaola' with rocket salad, beetroot jelly + manchego

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Rump of Cornish lamb, confit lamb parcel, fondant potato + greens,
cumin scented jus + barberries

Wild sea-bass with crisp rice cake + pak choi, sesame, soy, coconut + lemongrass sauce

Wild mushroom Pithiviers, sprouting broccoli, toasted almonds + beurre rouge

28 day dry-aged fillet steak with maître d'hôtel butter + green beans,
hand-cut chips, sauce béarnaise **£4.50 suppl.**

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Hot chocolate fondant pudding with griottine cherries, tonka bean ice-cream

Passion fruit crème brûlée with raspberries + langue de chat

Iced pistachio parfait with mini rhubarb + apple crumble

Seville orange curd tart with blood orange sorbet + orange tuile

Assiette Gourmand - a sharing plate of desserts for two **£2.00 suppl. pp**

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please note – we are sorry but we are unable to accept payment by AMEX

A discretionary 10% service charge will be added to all bills [this goes directly to the staff working on the evening]