

St Valentine's early evening menu

Thursday 14 February 2019

5pm - 6:30pm

Amuse bouche

Spinach, nutmeg, potato espuma, puffed wild rice (ve)

Starter

Compressed heritage tomato, torched feta, tomato jelly, balsamic roasted figs (v)

Pressing of ham knuckle, crispy chicken wing, granny smith gel, spiced gingerbread

Seared scallops, cauliflower variations, local black pudding, pancetta crumb

Or to share...

A dozen Colchester oysters, pickled baby fennel, sea asparagus (gf)

Main

Pan roasted rump of lamb, pressed shoulder, sweet potato and parmesan terrine, kale, redcurrant glaze (gf)

Corn-fed chicken, smoked pancetta, chorizo and tomato jam, saffron cocottes, basil pistou (gf)

Seared halibut, leek and clam chowder, celeriac rosti, sea vegetables (gf)

Wild mushroom and truffle risotto, spiced compressed pears, Blacksticks Blue, sprouting broccoli (ve*)

Pudding

White chocolate mousse, strawberry compote, pistachio crumb (gf)

Selection of British cheeses, fig and onion chutney, candied walnuts, artisan biscuits (v)

Mulled mixed berries, raspberry sorbet, honey roasted figs (ve, gf)

Or share a candlelit pudding for two...

Dark chocolate, raspberry, rose (v, gf)

To Finish

Coffee and homemade truffles

£50 per person

Mike Kenyon - Head Chef

v indicates that the dish is vegetarian, gf indicates that the dish is gluten free, ve indicates that the dish is vegan. *indicates that the dish can be adapted to be suitable for vegan, vegetarian or gluten free - please speak to your waiter.

Tips - we add a 10% discretionary charge to your bill. If you choose to leave a tip, cash or card, it is shared proportionally amongst all TLCW staff. We do not subsidise wages with gratuities. If the service wasn't up to scratch, don't leave a tip but let us know how we could do better.

