

Glassboat Valentines Dinner menu

Glassboat - 2020

£50pp

champagne cocktail

beetroot, rhubarb, goats curd, pomegranate & rye

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grilled scallop, chorizo relish & tarragon

roscoff onion, washed rind cream, walnut crumble

cured mackerel, radicchio, pickled pear, caper & raisin

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pan roasted duck breast, endive, burnt orange, date & hazelnut

baked cauliflower, wild mushroom and chestnut ragout,
soft polenta & truffle

chalk stream trout, jerusalem artichoke, heritage kale

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ricotta doughnuts, spiced pear jam, dark chocolate sauce

please notify your server of any allergies or dietary requirements
discretionary 12.5% service charge will be added to tables of 8 or more