

THE
Tithe
BARN

VALENTINE'S MENU

To Start

Spicy Korean beef strip ^{CR, F, SO, M}
Kimchi, cucumber, herb cream cheese

Gin cured Trout ^{F, SU}
Pickled beetroot, artichoke crisps, basil oil

Whipped Goats Cheese/Vegan Feta ^{M, MFOR, N, NFOR}
Chicory, pear, candied walnuts, fig puree

Main Course

Pan Seared Hake ^{F, MO, M, MFOR, SU}
Saffron potatoes, courgette, mussel sauce, dill oil

Duck breast ^{M, SU}
Dauphinoise, tenderstem broccoli, blackberry jus

Caramelised Parsnip ^{G, GFOR}
Root vegetable brunoise, crispy cavolo nero,
burnt apple puree, maple jus

To Finish

Chocolate & orange torte ^{M, E}
Chocolate shard, orange gel

Custard & cherry tart ^{G, E, M}
Cherry compote

Strawberry mess ^{E, M}
Fresh strawberries, Chantilly cream,
meringue, strawberry crisps



A 10% discretionary service charge will be added to your bill, which will be shared fairly amongst our wonderful team!
All prices include VAT. V - vegetarian, VE - Vegan, G - gluten, L - Lupin, M - milk, SU - sulphites, SO - soy,
CR - crustaceans, E - egg, F - fish, MU - mustard, N - nuts, C - celery, P - peanuts, SE - sesame seeds, MO - molluscs.
Some dishes may contain nuts, please let us know if you have any allergies or intolerances - allergen information is
available on request. Some dishes can be adapted to suit your dietary needs, please discuss with your waiter.