

Gonville Kitchen

Valentine's Menu

Warm baked sourdough with red pepper butter

Starters

Hand dived scallops, brown butter cauliflower purée, pickled cauliflower finished with a shellfish bisque

Venison tartare, smoked egg yolk, caper mayonnaise

Wild mushroom parfait, truffle mascarpone, brioche (v)

Mains

Slow cooked beef feather blade, winter greens, pomme purée, finished with a red wine jus and shoestring potatoes

Pan fried stone bass, layered courgette terrine, courgette purée, crispy cockles and a cream sauce

Butternut squash terrine, pumpkin seed pesto, seasonal vegetables and a vegetable jus (v)

Desserts

Brandy and rhubarb compote, spiced crumble, cinnamon tuile, vanilla crème pat

Fruits and sorbets

Selection of cheese, artisan crackers, chutney, quince

Thank you for joining us at Gonville Kitchen

Please advise us on any dietary requirements, food intolerances or allergies before placing your order. (v) vegetarian