



The Griffin Valentine's day menu 2024 – 5 course 45 p/p

Nibble

Oysters 4 for 10, 6 for 15

Complimentary bread & whipped butters to share

To Start

Pan fried scallops, champagne velouté, charred grapefruit, roe crisp

Butternut squash terrine, masala sauce, coriander oil, mixed seed dukkah (vg)

Herb rolled lamb cannon, salt baked beetroot, roasted shallots, lamb sauce, herb oil

To follow

Confit cod, tempura langoustine, leek & nori mosaic, roasted fish bisque, dill oil

Overnight roast short rib, bone marrow hash brown, beef fat roasted carrot, peppercorn sauce, swiss chard

Agnolotti wild mushroom, ricotta & garlic, celeriac and truffle sauce, crispy enoki, tarragon oil (vg)

To finish

White chocolate espuma, poached strawberries, strawberry gel, strawberry powder, feuilletine

Lemon meringue pie, raspberry & buttermilk ripple parfait, black sesame tuile

British cheese board, all the trimmings

“On the house” – passionfruit & caramel truffle