



Valentine's Day Menu

To Start

Foie Gras

Peach, Pear, Hazelnut, Pain D' epice, Viognier Syrup,
Locally Foraged Sea Bean

Crab Quinoa

Mango, Kohlrabi, Apple, Lime, Coriander, Brown Crab Aioli

To Share

Charcuterie Platter

Cured Meats, Cornichon, Shallot Confit, Stone Baked Flat Bread

Main Course

Pork Belly

Compressed Pear, Dressed Fennel, Jersey Royals, Carrot, Scratchings, Black Pudding,
Roasting Juices

Line Caught Local Bass

Tomato Fondue, Rainbow Chard, Royals, Truffle, Octopus Cracker

To Share

Surf And Turf

Dry Aged Ribeye, Crab, Crispy Squid, Hand Cut Chips, Watercress Salad, Bearnaise Sauce,
Roasted Wild Mushrooms

To Finish

Blackberry & Lavender Pavlova

Meringue, Smoked Almonds, Lavender Sherbet

Classic Herd Yogurt Pannacota

Grilled Fig, Pear, Walnut, Pain D' Epice

To Share

Cheese Board

Palate Cleansers, Truffle Honey, Crackers

£32. 50

There are nuts used in the Bastille kitchen. Please make staff aware if you have any allergies or special dietary requirements.



A 10% service charge will be added to tables of 4 or more unless you feel it unwarranted.

Please note that this menu is subject to change.

