

A CURATED VALENTINE

TO START

Artisan sourdough bread, whipped herb butter v

ENTRÉES

Classic grass-fed beef tartare, caper & shallot, egg yolk, crostini, mustard

or

Citrus-cured salmon, horseradish cream, mango, compressed cucumber, caviar, herb oil GF

or

Heirloom tomato & fennel salad, truffle oil, whipped honey feta, dukkah, sourdough crisps v

MAINS

Pan-seared fish of the day, charred vegetable medley, greenshell mussels, cauliflower purée GF

or

Braised pressed lamb shoulder, grilled fennel, root vegetable gratin, jus GF

or

Summer asparagus & lemon risotto, aged Parmesan, pink peppercorn, toasted pumpkin seeds GF v

TO FINISH

“Berry Love” Whittaker’s chocolate mousse, raspberry glaze, pistachio sponge, edible gold

or

“Blush” Bombe Alaska, vanilla sponge, strawberry ice cream, Italian meringue, berry gel

Please inform our team if you have any allergies.

V vegetarian VG vegan GF gluten free DF dairy free VGO vegan option

GFO gluten free option DFO dairy free option

WITH LOVE

ARTISAN

AT BOLTON HOTEL

HONEST INGREDIENTS.
CLASSICALLY REFINED.