

Valentine's Day

3 Course



£79.50 Per Person

to begin

Glass of Champagne & Snack

Starters

Mulligatawny Velouté

Carrot Bhaji | Dill Crème Fraîche

D

BBQ Scallops

Chorizo | Haricot Beans | Gochujang | Squid | Lemon

G

Chicken Foie Royale Terrine

Cherry | Hazelnuts | Lovage

D N

King Oyster Mushroom

Jerusalem Artichoke | Hazelnuts | Parsnip | Dill

N VE

Mains

Pan Fried Cod & Scallop

Charcoal | Champagne | Green Lip Mussels | Coco Beans | Celeriac

D

Beef Wellington (served pink)

White Asparagus | Black Garlic | Horseradish | Guinness | Honey | Parsley

D G

Venison Loin (served pink)

Chocolate | Truffle | Roscoff Onion | Blackberry | Cavolo Nero

D

Mushroom & Ricotta Truffle Ravioli

Tenderstem Broccoli | Truffle Pearls

D G V
(or VE)

Desserts

Assiette of Desserts

D G N V

D contains dairy

G contains gluten

N contains nuts

V vegetarian

VE vegan

please inform your server if you have any dietary requirements, we can adapt some of our dishes
a discretionary 12.5 % service charge will be added to all bills - thank you | some dishes may contain lead shot