

Valentine's Menu

79.00 per person

Crispy lobster macaroni cheese, truffled aioli

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Citrus cured salmon, oyster tempura, oyster emulsion, cucumber tartar, horseradish and crème fraiche sorbet

BBQ char sui pork belly, roast pineapple, pickled mooli, carrot and miso puree, puffed rice

Salt baked celeriac, whipped plant based smoked cheese, pickled pear, hazelnut, celeriac puree, sherry vinegar caramel (vegan)

Smoked duck leg raviolini, Jerusalem artichoke purée, crispy artichoke, truffled artichoke velouté, pickled mushroom, shaved chestnut, winter truffle

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Lychee and champagne sorbet

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Chateaubriand for 2 served with beef dripping chips, gem salad, pickled shallot and garlic aioli, beef cheek stuffed Roscoff onion, béarnaise sauce, crispy Portobello mushroom

Roast cauliflower, truffled rarebit, Roscoff onion stuffed with a mushroom ragout, crispy Jerusalem artichoke, mushroom ketchup, curly kale (vegan)

Tandoori guinea fowl, leg samosa, cauliflower, bhuna onions, lentil dahl, coriander and lime chutney, curried coconut sauce

Roast cod, lobster bisque, braised fennel, white bean purée, lobster tortellini

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“Rhubarb and custard pie” - Poached rhubarb, set vanilla custard, almond streusel, rhubarb purée, caramelised feuille de brick pastry, rhubarb sorbet

Coconut milk and kaffir lime pannacotta, mango sorbet, mango gel, puffed wild rice (vegan)

Chocolate fondant, praline ice cream, hazelnut tuile, salted caramel

Selection of cheeses, pickled celery, quince membrillo, sour dough crackers

If you have a food allergy, please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.

Please note dish descriptions are not a full list of ingredients.