

VALENTINE'S DAY MENU

£70 per person



GLASS OF PROSECCO

for the table

CHEESY POLENTA CROQUETAS

Parmesan, black truffle mayo

OLIVE FOCACCIA

rosemary & olive oil butter

choose one from each section

HAM HOCK, CHICKEN & FOIE GRAS TERRINE

celeriac remoulade

BLUE FIN TUNA TARTARE

Amalfi lemons, bottarga, figs, basil & pistachios

WILD MUSHROOM VELOUTÉ

mushroom cream, chives, grilled cheese toastie

BRAISED OX CHEEK

olive oil mash, gremolata & truffle jus

ROASTED SCOTTISH COD LOIN

crispy potato hash & langoustine bisque

MUSHROOM GNOCHI

roasted king oyster mushrooms, crispy sage & fried quail eggs

PASSIONFRUIT MOUSSE CAKE

yoghurt ice cream

CHOCOLATE & HAZELNUT PARIS BREST (serves two)

raspberry purée, hazelnut praline, vanilla ice cream

Head Chef Jessica Luis



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.