

VALENTINE'S DAY MENU

3 COURSES £42 PER PERSON

STARTERS

Tuna Tartare

sesame, avocado, red chilli, lime, wonton crisps, coriander

Smoked Duck Salad

lamb lettuce, blackberry, orange, yuzu vinaigrette

Roasted Cherry Tomato Tart (VE)

wild garlic, rocket, feta, sherry vinegar glaze

TO SHARE

Baked Baron Bigod Brie

truffle, roasted macadamia crumb, toasted sourdough,
caramelised red onion chutney

MAINS

Pan Roast Stone Bass

lobster chowder, clams, mussels, crayfish, Monk's beard

Wild Mushroom Tortelloni (VE)

Jerusalem artichoke velouté, truffle oil, salsa verde

TO SHARE

28oz Côte de Boeuf

Dauphinoise potato, bearnaise, watercress
(Supplement £7)

DESSERT

Rich Chocolate Cake (VE)

black forest sour cherry compote, Chantilly

Raspberry & Limoncello Cheesecake

white chocolate crumbs, and raspberry sorbet