

VALENTINE'S DAY MENU



Glass of NV Taittinger, Brut Reserve, Reims

CRISPY POLENTA (V)

truffle mayonnaise

choose one from each section

HOG WASHED JERSEY ROCK OYSTERS

CAULIFLOWER AND RED ONION PAKORA (v/vg)

coconut yoghurt, lime

MINI LOBSTER ROLL

spicy Marie Rose sauce, brioche

add caviar Exmoor caviar 10

GEM HEART SALAD (vg)

tomato, avocado, white balsamic

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DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

WILD MUSHROOM RISOTTO (v/vg)

add shaved black truffle 12

ROASTED HALIBUT FILLET

beurre blanc, sea vegetables

BEEF FILLET

wild mushrooms, cauliflower puree

add foie gras 9

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'GOLDEN DUCK EGG'

Valrhona Opalys chocolate, orange

TORREJAS

maple caramel apples, cinnamon ice cream

PECAN-COFFEE CRUNCH BAR

mascarpone mousse, coffee cremeux, maple ice cream

BRITISH CHEESE PLATE (v)

Somerset membrillo, crackers

supplement 6

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CHOCOLATE TRUFFLES

Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.