

# 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

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### BRAISED OX CHEEK

olive oil mash, gremolata & truffle jus

### ROASTED SCOTTISH COD LOIN

crispy potato hash & langoustine bisque

### MUSHROOM GNOCCHI

roasted king oyster mushrooms, crispy sage & fried quail eggs

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### 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 15% service charge will be added to the bill.