

VALENTINE'S DAY MENU

£145 per person



VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS

125ml glass

for the table

WILD MUSHROOM ARANCINI

truffle emulsion

OLIVE FOCACCIA

rosemary & olive oil butter

LOBSTER BEIGNET

lobster mayo

choose one from each section

HAM HOCK, CHICKEN & FOIE GRAS TERRINE

Sauternes reduction, pickled golden raisins, brioche

BLUE FIN TUNA TARTARE (gf)

Amalfi lemons, bottarga, figs, basil & pistachios

PUMPKIN & RICOTTA MILLE-FEUILLE (v)

caramelised shallots, kale pesto

WILD MUSHROOM VELOUTÉ (v, vg)

mushroom cream, chives, grilled cheese toastie

~ DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

WHOLE ROASTED LOBSTER THERMIDOR (gf)

endive salad, garlic aioli, fries

AUBERGINE MILANESE (v, vg, gf)

confit datterini tomatoes, Pecorino, chermoula, wild rocket

STUFFED SADDLE OF LAMB (gf)

boulangère potatoes, apricots, spinach, caramelised turnip, lamb jus

~ PASSIONFRUIT MOUSSE CAKE (vg)

yoghurt ice cream

DARK CHOCOLATE VELVET (vg, gf)

kirsch-soaked cherries, sorbet & chocolate soil

CHOCOLATE & HAZELNUT PARIS BREST (serves two)

raspberry purée, hazelnut praline, vanilla ice cream

Executive Chef Jonathon Bowers

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.