

MARLOWE

Valentine's Day

Glass of Joseph Perrier Champagne

STARTERS

Buttermilk fried Jersey oysters, with hot buffalo sauce

Steak tartare, egg yolk, sourdough crisp

Burrata, salt baked beetroot, rosemary, candy hazelnuts v, pb available

MAINS

Pan roast cod, mussels, caper and herb beurre blanc

Pea, mint, burnt lemon gnocchi ricotta herb oil v, pb available

DESSERT

Chocolate and coconut mousse, coconut crunch *pb*Tonka bean crème brûlée, lemon thyme shortbread

Salted caramel chocolate truffles

£50pp

