

VALENTINE'S MENU

3 courses

STARTERS

Baked scallops
parsley garlic butter
parmesan crumbs

Spatchcock quail
cherry molasses
pistachio

Jerusalem artichokes
burnt apple
black treacle (pb)

MAINS

Fallow deer
celeriac puree, pickled black berries
winter leaves

Sea bass
delica squash, tardivo
red wine & brown butter

Salt baked celeriac Rossini
king oyster mushrooms
black truffle (pb)

Chateaubriand to share
Bearnaise sauce
triple cooked chips 15pp

DESSERTS

Dark chocolate espresso opera cake
caramel, vanilla ice cream (pb)

Baked Alaska to share
yuzu curd, meringue

£65

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager

VALENTINE'S MENU

5 courses



Smoked salmon blini

STARTERS

Baked scallops
parsley garlic butter
parmesan crumbs

Spatchcock quail
cherry molasses
pistachio

Jerusalem artichokes
burnt apple
black treacle (pb)

MAINS

Fallow deer
celeriac puree, pickled black berries
winter leaves

Sea bass
delica squash, tardivo
red wine & brown butter

Salt baked celeriac Rossini
king oyster mushrooms
black truffle (pb)

Chateaubriand to share
Bearnaise sauce
triple cooked chips 15pp

Champagne sorbet (pb, gf)

DESSERTS

Dark chocolate espresso opera cake
caramel, vanilla ice cream (pb)

Baked Alaska to share
yuzu curd, meringue

£95

v vegetarian | pb plant based | gf gluten free

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