

VALENTINE'S MENU

£75 per person

Glass of Champagne Laurent-Perrier Cuvée Rosé

AMUSE

Maldon Rock Oyster
kombu, chilli, exmoor caviar

STARTER

Beef Carpaccio
pickled shallots, burnt butter crumb, watercress

MAIN

Cornish Stone Bass
globe artichoke, samphire, roasted fish jus

DESSERT

Valrhona Chocolate Fondant
passionfruit sorbet, raspberry macaron



(v) Vegetarian (vg) Vegan

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 13.5% will be added to your bill.

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CONTAINERS