

Valentine's Day Menu

£70 per person
including a Kir Royale champagne cocktail

Amuse

English Rock Oyster champagne mignonette (gf)

Starters

select one

Wild Mushroom Parfait pickled shallots, brioche (v)

Hand Dived Sea Scallop brown butter, samphire (gf)

Beef Fillet Tartare farm egg, capers, horseradish

Mains

select one

Winter Black Truffle Tortelloni burrata, aged parmesan (v)

Cornish Stone Bass brown shrimp, hand-picked crab, sea herbs (gf)

Hereford Beef Wellington mashed potato, red wine jus (supplementary +10 per person)

Sides

supplementary

Mixed Leaves shallot vinaigrette (v) 6

Wilted Kale chilli, garlic (v) 8

Hispi Cabbage crispy shallots (v) 8

Mashed Potato gravy (v) 9

Desserts

Dark Chocolate Mousse sour cherry (v, gf)

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

If you have any allergies or intolerances, please speak to a manager 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 rate.

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