
VALENTINE'S DAY

£59 PER PERSON

P[']T

STARTERS

OYSTERS AND PARKER'S CURE SMOKED SALMON

on ice to share (F/M/SP/G)

BAKED GOAT'S CHEESE

with roasted figs with sweet and salty walnuts (G/MK/N/SP/V)

SEARED BEEF CARPACCIO

with Berkswell cheese, watercress and mushroom truffle dressing (MK/MD/SP/E)

LOCAL KALE SOUP

with British 'pistou' (V/VE*/CY/MK/N)

P[']T

MAINS

SAFFRON AND CUMIN BRAISED LAMB

with spring onions, tomato and fondant potatoes (MK/CY/SP)

STEAMED HALIBUT AND WILD MUSHROOMS

with parsley butter sauce (F/MK/SP)

GARLIC AND GREEN CHILLI CHICKEN KIEV

with straw potatoes and picked herb salad (MK/CY/E/G)

CELERIAC AND BLACK TRUFFLE "CARBONARA"

with cashew cream (V/VE*/N/CY/SP)

P[']T

DESSERTS

PASSION FRUIT SOUFFLÉ FOR TWO

with coconut sorbet (E/MK/N/V)

RED VELVET GATEAUX OPERA

with white & dark chocolate and red berries (E/MK/S/G)

RHUBARB, GINGER AND GINSENG CHEESECAKE

(G/E/MK)

P[']T

HOMEMADE CHOCOLATE BODY PAINT

to take home

SPECIAL DIETARY REQUIREMENTS - V - Suitable for vegetarians | VE - Suitable for vegans |
VE* - Dish can be amended to be suitable for vegans. Please ask for our full allergen menu.

ALLERGENS - Dishes that contain any of the 14 named allergens are marked with the following abbreviations:

G - Gluten | C - Crustaceans | E - Eggs | F - Fish | M - Molluscs | S - Soybeans/Soya | P - Peanuts | N - Nuts | MK - Milk/Dairy | CY - Celery |
MD - Mustard | SS - Sesame Seeds | SP - Sulphites | L - Lupin

Please do inform us should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes.
A discretionary service charge of 12.5% will be added to your bill. Menu may change depending on seasonality. VAT included.