

VALENTINE'S MENU

5-COURSE MENU

Available 5pm to 11pm

£79 per person

Welcome Glass of Taittinger Brut Réserve

Parsnip & Curried Laksa Velouté

Beetroot Cured Salmon Gravlax

Yuzu Gel, Pickled Cucumber

Pan-Fried Orkney Scallop

Chilli, Satay Sauce, Yuzu Gel

Dry Aged Sirloin

Soy-Glazed Rib, Mac & Cheese, Truffle Jus

Roasted Matcha Mousse

Strawberry Vanilla Consommé, Pine Nut Brittle

KEY TO ALLERGENS

A - Alcohol, C - Crustaceans, Ce - Celery and Celeriac, E - Eggs, F - Fish, G - Gluten, L - Lupin, M - Milk,
Mu - Mustard, MO - Molluscs, N - Nuts, P - Peanuts, S - Soya Beans, SD - Sulphites, SE - Sesame,
V - Suitable for Vegetarians, VE - Suitable for Vegans

Please note, this is a proposed menu and is subject to change without prior notice.

A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of 20% VAT.

VALENTINE'S MENU

5-COURSE VEGAN MENU

Available 5pm to 11pm

£79 per person

Welcome Glass of Taittinger Brut Réserve

Parsnip & Curried Laksa Velouté

Jackfruit Spring Roll

Homemade Hoisin, Sesame

Confit Wild Mushroom

Pumpkin Seed Satay, Crispy Calvo Nero

Salt Baked Celeriac Steak

Mac & Cheese, Truffle Jus

Roasted Matcha Mousse

Strawberry Vanilla Consommé, Pine Nut Brittle

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