



Valentine's Menu

£60 PER PERSON

Upgrade with three oysters and a glass of Gremillet Brut Champagne £15 per person

AMUSE BOUCHE

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TOMATO & AVOCADO *pb*

red onion, capers and sourdough melba toast

SCALLOPS ST JACQUES *nduja jam, cauliflower purée*

SCOTCH BEEF CARPACCIO *wild rocket, Parmesan, mustard dressing*

CHARRED CAULIFLOWER *chipotle humus,
hazelnut and golden raisin dressing pb*

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WILD MUSHROOM & SMOKED AUBERGINE RISOTTO *pb*

CHATEAUBRIAND *(for two sharing) Macken Brothers' 22oz dry
aged chateaubriand served with French beans, triple cooked chips,
bearnaise sauce and peppercorn sauce*

ROASTED FILLET OF COD

roasted cauliflower puree, caper beurre noisette

BREAST OF DUCK *dauphinoise potatoes,
roast heritage carrots, red wine jus pb*

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CLASSIC CRÈME BRULÉE

BELGIAN CHOCOLATE TRUFFLE CAKE

vanilla ice cream, hot chocolate sauce pb

BLOOD ORANGE SORBET

BRITISH CHEESES *(for two sharing)*

*Yorkshire Brie, Buffalo Inglewhite, Cropwell
Bishop Stilton, quince jelly, celery, grapes and crackers*

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PETIT FOURS

An optional service charge of 13.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY
OR ASK FOR FURTHER ALLERGEN INFORMATION.