



28-50

BY NIGHT



Valentine's Day Menu

Includes a glass of Ayala champagne

£89.95 per person

Amuse-Bouche

Short rib croquette & blue cheese sauce

Bread & butter

Starters

Scallops

Curried cauliflower purée, raisins, coriander & curry oil

Beef Tartare

Jerusalem artichoke crisp & truffled hollandaise

Gnocchi (VG)

Roasted pumpkin & trompette de la mort

Mains

Beef Fillet

Smoked pink fir potato, heritage carrots, beetroot & thyme jus

Roasted Cod

Salsa verde, creamed mash, orange & chicory

Celeriac & Pear Terrine (VG)

Enoki tempura & green peppercorn sauce

Desserts

Chocolate Delice

Raspberry sorbet

Rhubarb & Custard Millefeuille

Rhubarb & ginger ice cream

Paris Brest

Praline diplomat & flaked almonds

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen allergens is available on request, however we are unable to provide information on other allergens.

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