

Valentine's Day

MENU

3 COURSES £ 65.00 PP / 4 COURSES £ 80.00 pp

Classic beluga caviar with blinis and crème fraiche (for 2 to share)

STARTERS

Pulled pork bon bon with black pudding, apple puree

Beef Tataki, ponzu dressing, shoestring potatoes

Pan-Fried Scallops, soused Cauliflower Florets, golden raisins

Roasted Beets with winter fruits, charred vinaigrette, feta cheese crumble

MAINS

Confit duck leg, mashed potatoes, kale, cranberry sauce

Crispy Sea Bass, roasted potatoes, baby spinach, citrus beurre blanc, tomato & olive salsa

Beef Fillet Steak, caramelised shallots, chunky chips, peppercorn sauce

Miso glazed Aubergine served on a feta and yogurt sauce drizzled with chilli oil, pomegranate seeds

DESSERTS

Chocolate mousse cake with cherry compote

Salted caramel Choux

Before ordering please speak to a member of staff about any food allergies and intolerance. A discretionary 12.5% service charge will be added to your bill