

# VALENTINE'S MENU

## AMUSE BOUCHE

TEMPURA OYSTER  
melon and black pepper caramel

## STARTERS

GIN-CURED SALMON TARTARE  
compressed cucumber

GRILLED WATERMELON, FETA AND PARMA HAM SALAD

GUINEA FOWL AND TRUFFLE TERRINE  
pineapple and chilli chutney

GRILLED LANGOUSTINES  
shellfish bisque

## PALATE CLEANSER

CHAMPAGNE SORBET

## MAINS

VENISON WELLINGTON  
potato gratin, tenderstem broccoli, truffle jus

GRILLED MONKFISH  
confit duck leg risotto, kale, red wine jus

CONFIT CARROT  
pumpkin seed and cashew crumb, whipped goats cheese, coriander  
micro salad, balsamic

CORN-FED CHICKEN  
celeriac puree, pickled shallots

## DESSERTS

CHOCOLATE FONDANT  
beetroot caramel, chocolate ice cream

LEMON MERINGUE TART  
raspberry sorbet

STICKY TOFFEE PUDDING  
vanilla ice cream, caramelised banana

Five courses 60.00 per person

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available  
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.