



Valentine's Day

2025

£75 PER PERSON

BREAD AND SNACK

Sun-dried tomato and black olive focaccia

Squid ink cracker with oyster emulsion, pink peppercorn

STARTER

Butternut squash croquette

killeen cheese, harissa spiced pumpkin seeds, brown butter

Gochujang glazed cod loin

fresh apple, crispy togarashi spiced filo, whipped avocado, pickled mooli

Kala fried chicken

truffled honey, tequila pickled watermelon, black sesame

MAIN COURSE

Pan-roasted rump of lamb

lamb fat potato terrine, confit shallot, courgette and basil puree, jus gras

Truffle and wild mushroom paradelle

crispy artichokes, fresh black truffle, sourdough croutons

Poached halibut

champagne and caviar sauce, crispy oysters, seaweed salt, samphire

TO SHARE

Butter-roasted chateaubriand +£40 supplement

lobster and crab macaroni cheese, brassicas with toasted almonds, red wine sauce

Available only when reserved in advance

DESSERT

Cardamon and white chocolate pannacotta

poached rhubarb, rose syrup

Salted dark chocolate ganache

dulce de leche ice cream, honeycomb

Banana bread

roasted rum poached pineapple, walnut praline ice cream

SWEET

Warm cinnamon and apple chouquettes