



Valentine's Day

14th February 2024

£75 PER PERSON

BREAD AND SNACK

Rosemary and thyme focaccia, olive oil, sea salt

Prawn and chicken toast, pomelo salad, gochujang dressing

STARTER

Smoked duck croquette

prune and bacon jam, hazelnut and rocket salad

Crab and ricotta agnolotti

pangrattato, red fish and vodka sauce, oyster leaf

Chickpea, carrot and shallot pasty

caramelised cauliflower and saffron purée, cauliflower piccalilli, mango

MAIN COURSE

Pan roasted rump of lamb

tomato tart fine, charred hispi cabbage, lovage and mint purée, lamb jus

Fillet of halibut

creamed cavolo nero, pickled trompettes, wild mushroom sauce, caviar

Crispy celeriac and cashew wonton

miso glazed potato gnocchi, whipped tofu with fresh truffle, sesame pak-choi

TO SHARE

Chateaubriand

pomme dauphine, green bean fricassee, fresh truffle and Baron Bigod leek mornay

Limited number, please reserve in advance

DESSERT

Rhubarb and custard choux bun

caramelised white chocolate

Dark chocolate mousse

banana and sesame sponge, pecan brittle, banana liqueur ice cream

Toasted coconut ice cream

Italian meringue, baked passionfruit mascarpone, lemon balm

SWEET

Caramelised white chocolate, salted lime and almond fudge