

VALENTINE'S DAY

Glass of Laurent-Perrier Cuvée Rosé & Oyster
£25pp

Potato & onion seed sourdough, whipped butter (1,3,9,12)

STARTERS

Wild mushroom & winter truffle brioche (3,6,9)

Beef tartare

Pickled trompette, black garlic, sourdough crisp (1,3,6,9,10,11,13)

Cured sea trout

Roasted apple & vanilla bean purée, kohlrabi, sorrel, trout roe (7,9,10,13)

MAINS

Cornish sea bass

Pickled cucumber, clam, dill lemon cake & buttermilk sauce (5,7,9,13)

30-day dry aged beef filet

Bordelaise sauce, anna potato, watercress & pickled shallot salad (9,10,13)

Caramelised parsnip and pear tartan

Pumpkin seed & soya glaze, capers, roast white onion purée, pickled English pear, roasted almonds (1,3,8,9,13)

CHEESE COURSE

Baron Bigot, walnut & sultana bread (1,3,9,13)

DESSERTS

Valrhona Opalys 35% white chocolate & strawberry mousse
Yorkshire rhubarb, lemongrass sorbet (3,6,9)

If you have any allergies, please speak to a member of our team. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate.