



Valentine's Day

Raw Orkney scallop, burnt blood orange, chicory,
hazelnut, truffle, skyr

or

Poached white asparagus, brioche,
truffled Cotswold legbar mayonnaise



Lake District lamb cannon,
wild garlic & chanterelle mushroom

or

Roast Cornish brill,
trout roe beurre blanc, young spinach

or

50 Day aged Cote de boeuf (for two), Café de Paris butter,
Mixed leaf salad, triple cooked chips, peppercorn sauce
(supplement £15pp)



Caramelised white chocolate cremeux,
passion fruit, sesame crisps

or

Lemon & bergamot curd tart,
black pepper & earl grey syrup, toasted meringue



Petit fours

95

Wines to accompany the menu are available, please ask our sommelier

Discretionary service charge of 12.5% will be added to your bill
Please ask a member of management for further information
on ingredients in our food which contain allergens