

VALENTINE'S DAY

£89 per person

STARTERS

- King prawns with garlic, chilli & parsley butter, baked flatbread
- Beef tartare, thyme crostini, baby watercress, extra virgin olive oil
- Pan roast cauliflower steak, mushroom three ways, hazelnut, crispy sage (VG)
- Burrata, roast peppers, datterino tomato, basil, sourdough croutons (V)

MAINS

- Pan fried seabass, new potatoes, cherry tomato, black olive salad
- Fillet steak, braised beef cheek, confit garlic potato purée, baby spinach
- Pumpkin & ricotta tortellini, brown butter, sage, toasted pine kernels (V)
- Potato gnocchi, black truffle, wild mushrooms, baby spinach (VG)

SIDES

(£6 each)

- Chargrilled broccoli, pil pil (VG)
- Chips, Parmesan & truffle oil (V)
- Parsley & garlic baked flatbread (V)

DESSERTS

- Apple Tarte Tatin, Calvados syrup, vanilla ice cream (V)
- Mango & coconut parfait, passion fruit, coconut crumb
- Vanilla panna cotta, wild berries, Cantucci crumb (V)
- Chocolate brownie, raspberry sorbet (VG)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.