



VALENTINE'S DAY MENU

STARTERS

Castelfranco and tardivo salad with caramelised blood oranges, walnuts and honey mustard dressing (v)

Queen scallop ceviche, mild ginger purée, pickled cucumber and pink peppercorn lemon jelly

Veal carpaccio, sautéed wild mushrooms, balsamic, chives and Parmesan crumbs

MAINS

Charred cauliflower steak, Fourme d'Ambert, hazelnut beurre noisette and white truffle oil (v)

Chalk Stream trout pavé en croute d'amande, leek veloute, caviar and Jerusalem artichoke crisps

Honey glazed venison loin, white chocolate mousse, tender sprout hearts

DESSERTS

Dark chocolate and red chilli pot, salted caramel, honeycomb and clementine

Forced rhubarb and pomegranate mess with lemon meringue

Tarte fine aux pommes, vanilla crème fraîche

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%. All of our dishes are made in an environment where nuts are present, please speak to a member of staff if you have any dietary requirements.