



# VALENTINE'S MENU

Early Seating £110 per person | Late Seating £150 per person

## AMUSE BOUCHE

Roasted Jerusalem artichoke velouté, potato crisp, garlic oil (v)

## STARTER

12 Jersey oysters, pickled cucumber pearl, Avruga caviar, tarragon oil (for 2 to share)

Beetroot & goat's curd tartelette, pine nut crumble, sorrel, beetroot tuille (v/vg)

Chicken liver parfait, spiced butter sablé, pear & ginger chutney

## MAIN

Whole native grilled lobster, lobster & Devon crab gratin, rosemary fries (for 2 to share) 300g

Herefordshire fillet of beef, ox cheek ragout, burnt butter pomme mousseline

Wild mushroom & caramelized shallot tarte tatin, black truffle vinaigrette (vg)

## DESSERT SPECIALS

"Paper planes" chocolate, passion fruit & ginger

"Our movie" white chocolate, champagne, red fruit

"Life is a picnic" hazelnut, chocolate & caramel



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## CAVIAR

*Classic condiments, wholemeal blinis*

30g French Aquitaine *540 kcal* £120

30g Siberian Baerii *492 kcal* £130

30g Oscietra *550 kcal* £150

## COCKTAILS

### SPARKLING LOVE £17

Ketel One Vodka, Crème de Cacao White Liqueur, Sugar Syrup, Raspberry & Chamomile Cordial, Bubbles

*Sparkling | Zesty | Fruity*

### SOMEBODY TO LOVE £17

Caol Ila 12yo Scotch Whiskey, Sweet Vermouth, Fernet Branca, Cointreau Liqueur, Fever Tree Soda Water

*Complex | Balanced | Rich*



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. Adults need around 2000 kcal a day. Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.