



VALENTINE'S SAMPLE MENU

Early Seating £120 per person | Late Seating £170 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 (sharing for 2)

"Our movie" white chocolate, champagne, red fruit

"Life is a picnic" hazelnut, chocolate & caramel

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