



Valentine's Day Menu

Canapés

Buckwheat Blinis / carrot, mascarpone cream with citrus (v/gf)

1st Course

Smoked Salmon Tartare / confit lemon sauce, Oscietra caviar (gf)

2nd Course

Red Prawn Ravioli / bisque and black truffle

3rd Course

Fillet of Herefordshire Beef / chard and madeira sauce (gf)

or

Poached Cornish Halibut / glazed salsify, clam broth & Oscietra caviar (gf)

4th Course

Hot Chocolate Tart / blood orange and honeycomb (v)

£68 per person

V – Vegetarian VG – Vegan GF – Gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.