



Vegan Valentine's Day Menu

Canapés

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

1st Course

Warm Roasted Violet Artichoke / pine nuts, mint, fresh black truffle (vg/gf)

2nd Course

King Oyster Mushroom / puffed rice, truffle oil, parmesan (vg/gf)

3rd Course

Root Vegetable Wellington / red cabbage, truffle cream (vg)

or

Parmesan Gnocchi / wild mushrooms, toasted hazelnuts, truffle emulsion (vg/gf)

4th Course

Hot Chocolate Tart / blood orange & honey comb (vg)

£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.