



Valentine's Day set menu

2 courses £60 / 3 courses £70

STARTERS

Scottish west coast scallop burned cauliflower puree, pickled kohlrabi, crispy pancetta

Beetroot & blood orange rose goat's cheese mousse, walnuts, foraged leaves ▼

Smoked duck & mushroom risotto aged parmesan

MAINS

Butter-poached Canadian lobster tail heritage vegetables, saffron aioli, caramelised lime

Surrey Farm 8oz beef fillet truffle infused mash, broccoli, rainbow carrots, shallot, Bourbon demi-glace

Butternut squash & spinach wellington heritage carrot, sweet onion, watercress emulsion ▼

PRE – DESSERT

Salted caramel macaroon

DESSERTS

Strawberry & white chocolate marquise almond sponge, basil dust ▼

Lemon meringue tart tangy lemon curd, buttery crust, toasted meringue ▼

Chocolate fondue for two strawberries, marshmallow, madeleines ▼

Optional additional course – British cheese board for two £20

Vegetarian (V) Vegan (VG) Gluten free (GF)

Please make us aware of any allergies or dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.

