



“To Woo” - Valentine’s Menu

Amuse Bouche



Coffee-rubbed Raw Beef

crispy capers, parmesan custard, truffle oil, micro rocket

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Langoustine

white crab, herring roe, blood orange, cashew nuts, lemon balm

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Vegetable Salad

selection of seasonal baby vegetable, garden herbs, miso dressing

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Lamb Loin, Belly, Ragu

celeriac purée, roast cauliflower, fondant potato, spring greens, mint gastrique

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Roast Cod Loin

globe artichoke, spinach, sautéed potato, clams, spring onion

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Butternut Squash

butternut squash risotto, sage crisp, baby leeks, spiced pumpkin seeds



Selection of British Cheeses

truffle honey, quince purée, malt loaf, lavoche

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53% Dark Chocolate Crèmeux

Raspberry, hazelnut, caramelized white chocolate

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Lemon Meringue “Pie”

passion fruit, orange, sheep’s milk ice cream

Coffee & Petits Fours

£65.00 per person

Including canapés and bubbly on arrival plus a rose for the lady

Please make your waiter aware of any known allergies or special dietary requirements

Service is not included and is entirely at your own discretion

Gratuities are distributed amongst our staff according to an HMRC approved scheme.