



Valentine's Day 2020

14th – 15th February

Prosecco Royale £9.50 | Cosmopolitan £9.00

Prosecco, 125ml £8.00 | Prosecco Rosé, 125ml £8.00 | Champagne, 125ml £10.75



STARTER

Raw Stone Bass

Orange | Egg | Dill | Toffee Croutons | Caviar

Soup of the Day * (v)

Chef's Choice of Seasonal Soup

Duck Leg Terrine

Red Cabbage | Pickled Cherries | Duck Liver Mousse

Celeriac (v)

Apple | Dates | Cream Cheese | Truffle | Chervil

MAIN

Lobster

Seaweed | Tomato | Chilli | Fettuccini | Shellfish Bisque

Lamb Saddle

Lancashire Hotpot | Beetroot | Carrot | Blackcurrant | Chocolate Emulsion | Mint Sauce

Beef Fillet

Beef Shin Bourguignon | Parsnip | Mushroom | Truffle Mash Potato

Beetroot Wellington (vg)

Beetroot Textures | Truffle Gel | Shimeji Mushrooms | Vegan Jus

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Strawberry Sorbet

Chocolate Delice

Strawberry | Champagne Sorbet

Raspberry & Rosewater Panna Cotta

Vanilla Tuile | Coconut Gel

Three British Artisan Cheeses

Chutney | Quince Jelly | Artisan Biscuits | Grapes | Celery

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Espresso Martini £9.00 | Café Caramel £9.00 | White Russian £9.00

Three Courses - £36.50 per person

* – Gluten Free | (v) – Vegetarian | (vg) – Vegan

All items may contain traces of Nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.

