The Signature Valentine's Meal for Two

2 courses £49.95 per person I 3 courses £59.95 per person

Glass of Champagne on Arrival

AMUSE BOUCHE

Rock Oyster, Champagne vinegar, passion fruit, chilli

STARTERS

Twice-Baked Cheddar Souffle, lobster thermidor sauce, Gruyère crisp
Beef Fillet Tartare, toasted rye bread, smoked herring caviar
Hot Honey Kissed Burrata, glazed beetroot, chilli, vegetable crisps v,*ve
Scallops Wrapped in Smoked Bacon, 'Nduja butter sauce, cauliflower
(£5 supplement)

MAINS

Poached Cod Fillet, rosti potato, Mouclade of mussels, saffron
Porcini, Truffle and Redefine Meat Pithivier, sautéed wild mushroom, celeriac puree v
Gochujang Glazed Pork Belly, charred miso cabbage, pickled cucumber, sticky jasmine and lime rice
Fillet Steak (for one) or Chateaubriand (for two to share)*, charred tenderstem broccoli, sautéed potatoes, red wine sauce, shallot and Bearnaise tart
(£10pp supplement, *pre-order required)

SWEETS

Chocolate Fondue (for two to share)
Belgian Chocolate Mille-Feuille, Maraschino cherries, raw cacao
Strawberry and Meringue Tart, gelato, elderflower
Cheese Board (for two to share), Somerset brie, Cashel blue, spiced gooseberry chutney, fig and sultana toast, treacle tart slice

Petit Fours £5
Coffee and Petit Fours, local artisan truffle, salted caramel and cocoa

Dishes are subject to availability. An optional 12.5% service charge will be added to your bill
Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request.V = vegetarian. VE = vegan. *VE = can be adapted to vegan. *V = can be adapted to Vegetarian.