

Valentine 2019 Menu

Orecchiette, Artichoke Barigoule, Bottarga & Seaweed

Celeriac Velouté, Brown Shrimp & Preserved Lemon

Cured Grey Mullet, Negroni & Blood Orange

Duck Terrine, Persimmon & Orange Wine Jelly

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Black Truffle & Truffle Pecorino Risotto

Roasted Hake, Carrots & Mentonnaise Sauce

Grilled Goose Breast, Beetroot, Pickled Rhubarb & Watercress

Grilled Lamb Rump, Poichichade, Chicory & Citrus

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Goat & Ewe Cheese Selection

Lemon Meringue Tart, Hibiscus & Lavender Granita

Quince & Almond Financier & Rosemary Ice Cream

Chocolate & Lemon Thyme Tart, Pink Grapefruit & Ginger Sorbet

Iced Marrons Glacés Parfait & Black Currant Coulis

3 Courses £38.50

(Dishes subject to availability)

If you have an allergy or food intolerance, please inform your waiter

A discretionary 13.5% Service Charge will be added to your bill

Prices include VAT