



VALENTINE'S MENU

Champagne & canapés



Salt baked swede espuma, grated nutmeg



Beetroot gnocchi, Driftwood goats' cheese, apple



*Ballotine of lobster and salmon, pickled kohlrabi,
horseradish crème fraîche*



*Parfait of duck liver and black truffle,
pineapple chutney, toasted brioche*



*Fillet and smoked belly of pork, celeriac,
rhubarb, cep*



Mango and passion fruit kulfi, coconut mousse



*Valrhona chocolate bavaois, fig ice cream,
Sherry caramel*

£70 PER PERSON

*Optional 5 course wine flight for **£35** per person*

Allergen information is available

10% service charge will be added to your bill



VEGETARIAN MENU

Champagne & canapés



Salt baked swede espuma, grated nutmeg



Beetroot gnocchi, Driftwood goats' cheese, apple



*Cauliflower brûlée, pickled kohlrabi, raisin and
pine nut dressing*



*Herb and truffle risotto cake,
confit egg yolk, pineapple chutney*



*Lentil and cep Wellington,
celeriac, rhubarb*



Mango and passion fruit kulfi, coconut mousse



*Valrhona chocolate bavaois, fig ice cream,
Sherry caramel*

£70 PER PERSON

*Optional 5 course wine flight for **£35** per person*

Allergen information is available

10% service charge will be added to your bill