

The CHEF'S TABLE
Valentine's Tasting Menu

Lunch 12pm-2pm **£62.50**

Evening 5pm-11.30pm **£69.50**

Canape's

Venison, cured, juniper and bay, pickled vegetables, red fruit

Or

Soup, arancini, wood mushrooms velouté, tarragon (v & vegan)

Risotto, squid ink, sautéed lobster, glazed scallops,
lemon parsley oil

Or

Humitas, charred chard wrapped, truffle cheese,
toasted pine nuts, capers (v & vegan)

Beef fillet, butter basted, oxtail ravioli, creamed greens,
tarragon reduction

Or

Monkfish, wellington, salt crust sugarloaf cabbage, Chardonnay

Or

Gnocchi, smoked, roasted cauliflower, sesame coated,
spinach cream, burnt lemon and Antica vermouth (v & vegan)

Lemon soup, fruit salad

Or

Black Forest, meringue, Alaska



WE ARE A CASHLESS RESTAURANT

On arrival, please advise a member of staff of any allergies.

We use many allergen products in our kitchens and unfortunately cannot guarantee dishes are trace free.

A discretionary 12.5% service charge will be added to your bill, this will be equally split between the whole team.