



**Valentines Menu**  
**£48 per person**

A glass of Rose Champagne on arrival

**STARTERS**

Hand-dived Orkney Scallops, silky cauliflower puree, crispy kale, citrus emulsion

Beef tartar, confit egg yolk, shallot, caper, game chips

Frothy Cappuccino of celeriac soup, chive flower, truffle oil (V)

Grilled baby artichoke, creamed polenta, spiced romesco sauce (V)

**MAINS**

Chateaubriand to share, king oyster mushroom, pomme anna, sauce bordelaise Surchage £20 per couple

Seared Duck Breast with braised chicory and pomme dauphinoise

Oven baked Lemon sole, brown shrimp, lemon, caper & parsley

Roast Cauliflower Steak on a bed of puy lentils, mushroom gravy (V)

**DESSERT**

Tonka bean Panna cotta, poached rhubarb, shortbread

Velvet Chocolate Cremieux, candied orange, violet petals (V)

Passion fruit & mango parfait, coconut sorbet

Selection of British cheese, oat crackers, quince paste

All prices are inclusive of VAT. Please speak to our staff about dietary requirements, intolerances & food allergies. A discretionary 12.5% service charge will be added to your bill.