

VALENTINE'S



M E N U

ON THE TABLE

Gordal olives (vg) 97 kcal

Padrón peppers, Maldon salt (vg) 28 kcal

Gouda and rosemary picos (v) 333 kcal

VALENTINE'S MENU

£65

Includes a glass of
Lanson Champagne

AMUSE

Parsnip soup, maple and lemon glaze, almonds (vg) 110 kcal

TO SHARE

Potato rosti, pine nut cream, truffled leek (vg) 253 kcal

Samphire and kale fritters, dates and tamarind chutney (vg) 238 kcal

Crispy fried chicken, fermented chilli, pickled radish 519 kcal

Lamb pressé, jalapeño cream, shallot crumb, mixed cress 376 kcal

MAINS

Choose one

Rigatoni, pumpkin, sage and hazelnut dressing (v) 354 kcal

Slow-cooked Jacob's ladder, horseradish mash, parsnip crisp, red wine jus 538 kcal

Pan-fried sea bream, marinated artichoke and aubergine, tomato
and red pepper fondue 638 kcal

DESSERTS

Choose one

Churros, hot chocolate sauce, toasted pistachio (v) 545 kcal

Sticky toffee pudding, butterscotch sauce, clotted cream (v) 836 kcal

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

(v) vegetarian | (vg) vegan | (ngci) no gluten-containing ingredients

Adults need around 2000 kcal a day

A discretionary 12.5% service charge will be added to your bill