



Valentine's Day

2025

£75 PER PERSON

SNACK	Black olive milk roll with tomato and 'Nduja butter Gougère, cheddar cheese and onion
STARTER	Burrata Caesar garnishes and brioche croutons Chicken liver parfait toasted brioche, quince jelly Pan roasted scallops caramelised cauliflower purée, vadouvan butter sauce, green chutney, yoghurt, toasted almond
MAIN COURSE	Pan-roasted maitake mushroom potato gnocchi, Jerusalem artichoke puree, black truffle, Old Winchester cheese Pan-roasted salt-aged duck breast Crapaudine beetroot, roasted Roscoff onion, crisp potato terrine, cherry, red wine and muscatel jus Butter-roasted halibut pomme purée, long-stem broccoli, poached mussel and tarragon cream sauce
TO SHARE	Filet of beef wellington for two +£40 supplement creamed spinach, truffle and parmesan chips, beetroot ketchup, red wine jus <i>Available only when reserved in advance</i>
DESSERT	Set vanilla cream rhubarb and ginger granita, pistachio biscuit Dark chocolate delice peanut brittle, salted caramel, vanilla ice cream Profiteroles au craquelin for two to share dark chocolate sauce, whipped cream
SWEET	Strawberry and lime pâte de fruit

All ingredients subject to availability. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. A discretionary 10% service charge will be added to your bill.