

VALENTINE'S

AMUSE-BOUCHE

SMOKED SALMON ROSE

dill crème fraîche, caviar

FIRST

TWICE COOKED LOBSTER SOUFFLÉ

lobster bisque

SECOND

THE PERFECT PAIR (v)

strawberry & champagne granita

THIRD

BARBARY DUCK BREAST

portobello mushroom, sauerkraut, mandarin, chinese five spice

or

FILLET OF HALIBUT

clams, borlotti beans, chives, nantais sauce

FOURTH

TWO HEARTS AS ONE (v)

passion fruit & white chocolate mousse, strawberry & yoghurt ice cream

or

BRITISH CHEESES (v)

celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER

oak smoked, alford

MAIDA VALE

hard pressed, guernsey

BLUE STILTON

blue veined, clawson

SINODUN HILL

soft, goats milk, oxfordshire

£85 per person

(v) Vegetarian

Head Chef - Sergio Martins Abreu



Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.