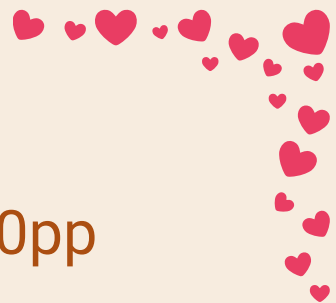




Valentine's Day

2 Courses £45pp | 3 Courses £50pp

Welcome Glass Of Prosecco On Arrival

Starter

Crab Raviolo, Lobster Butter Sauce, Saffron Oil

Whipped Chicken Parfait, Cherry Compote, House Crackers, Cornichons

Baked Camembert, Cristal Bread, Glazed Figs, Black Truffle Honey | v

Jerusalem Artichoke Risotto, Black Garlic, Artichoke Crisp, Thyme Oil | vg

Main Plate

Confit Duck Leg, Grand Marnier & Blood Orange Jus, Braised Red Chicory,
Pomme Fondant, Carrot & Orange Purée

Pan Fried Bass, Potato Pave, Champagne Beurre Blanc, Brown Shrimp,
Cauliflower Purée, Agretti, Dill Oil

8oz Prime Aged Ribeye

Dauphinoise, Peppercorn Sauce, Purple Sprouting Broccoli, Bernaise,
Crispy Leeks | £8 supplement

Cauliflower Steak, Romesco, Marcona Almonds, Black Olive Tapenade,
Pickled Red Onion | vg

Dessert

Dark Chocolate & Raspberry Fondant, Caramelised White Chocolate,
Cocoa Nib, Salted Pistachio Ice Cream | v

Vanilla Bean Panna Cotta, Forced Rhubarb, Stem Ginger Crumb,
Rhubarb Sorbet

'Brew Project' Affogato, Salted Chocolate Biscuit, Custard Gelato,
Brew Project Coffee | v

Banoffee 'Mille Feuille', Caramelised Banana, Salted Caramel,
Whipped Coconut Cream, Roast Banana Ice Cream | vg

v | Vegetarian vg | Vegan