VALENTINE'S DAY

14 FEBRUARY

APERITIFS

Love On Top 12
Orange vodka, strawberry, mint cordial, Prosecco

The Real Casanova 11
Scotch, amaretto, vanilla

Necessary Philtre 11
Tequila blanco, peach liqueur, agave, citrus

OYSTERS

Half a dozen Maldon rock oysters, shallot vinegar 18

STARTERS

Spiced duck consommé, confit leg raviolo, girolles, salty fingers 14
Tuna, yuzu, wasabi, coriander 16
Beetroot tartare, carrot, chervil, sourdough (ve) 9
Steak tartare, gherkin, lovage, nasturtium 16

MAINS

220g fillet steak, red wine, king oyster mushroom, watercress, pommes anna 48
Pan-fried halibut, lobster tail, carrot purée, bisque, fennel pollen 40
Pan-fried stone bass, cauliflower, Parmesan, caviar 32
Roasted duck breast, cherry, turnip 34
Celeriac and truffle pithivier, mushroom jus (v) 30

SIDES

Triple-cooked chips, curry mayo (v) 5
Spaghetti & meatballs 6
Tenderstem broccoli, shiitake mushroom, soy & ginger (ve) 5
Cauliflower cheese with wholegrain mustard (v) 5

DESSERTS

Rhubarb soufflé, stem ginger ice cream (v) 12
Buttermilk panna cotta, pineapple jelly, Piña Colada sorbet 10
Salted caramel chocolate mousse, poached pear (v) 9
English cheeses, pickled walnut purée, sourdough crisps 14

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes. A discretionary service charge of 12.5% will be applied to food and beverage.