



Valentines Menu

Friday 14th & Saturday 15th February

English sparkling Rose on arrival

SHARING SNACKS

Belly pork on cedar planks, truffle arancini, treacle salmon blinis, caviar.

CHICKEN LIVER PARFAIT

Salted pistachios, Madeira jelly, toasted brioche.

I Capitani, Falanghina, Campania, Italy

LANGOUSTINE & SCALLOP

A delicate broth with Asian influences, sticky rice, pickled ginger.

Vinho Verde, Quinta d'Amores, Portugal

AGED SHORT RIB, FILLET OF BEEF

Smoked marrowbone risotto, crispy artichokes, French beans.

Cantina Negrar Valpolicella Ripasso

MRS KIRKHAMS LANCASHIRE CHEESE

Smoked bacon, truffle honey, sourdough bread.

Sauternes, Chateau Jany, France

BAKED ALASKA

Layers of Luka chocolate, hazelnut ice cream, sour cherries.

Cline, San Francisco, California

VALENTINES CHOCOLATES

£180 for 2

Wine Flight £55

A £2 cover charge per head will be added to your bill,
along with a discretionary 10% service charge.

As we only use the freshest seasonal ingredients, menus are subject to change. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.