



Valentine Menu 2022

Canapés with a glass of Bollinger Rosé

Poached St Claire oyster, horseradish and nasturtium

Chicken consommé, stuffed wing, winter truffle and Alsace bacon

Butter poached Native lobster, blood orange, bergamot and almond

Roast Cornish halibut, artichoke, black olive and preserved lemon

Longhorn beef "Rossini", wild mushroom, BBQ onion and truffled mash

Milk chocolate, passion fruit and Madagascan vanilla curd with hazelnut crunch

Petit fours with tea or coffee

£140

Please, let your waiter know if you have any dietary preferences, allergies or intolerances.

Prices include VAT. An optional 12.5% service charge will be added to your bill.