



## **VALENTINE'S MENU**

### **An evening of romance**

**Three-courses £65**

#### **Starters**

Roasted pumpkin ravioli (VG available)  
Roasted pumpkin, leek and potato espuma, herb croutons

Smoked salmon blini  
Citrus crème fraîche, pickled cucumber, prawn, dill vinaigrette

#### **Main courses**

Pan-roasted stone bass  
Crab risotto, sea vegetables, bisque, caviar

Roasted Gressingham duck breast  
Miso celeriac purée, gratin Dauphinoise, cherry, port jus

Harissa BBQ cauliflower steak (VG)  
Cauliflower velouté, pickles, pomegranate, caper, smoked almond dressing

#### **Desserts**

Chocolate rose  
Lychee sphere, hot white chocolate sauce

Vanilla panna cotta  
Strawberry compote, jus (VE, V, GF)

Changes to the menu are at the chef's discretion.

Please inform us of any allergy or dietary requirement so we may assist you. (V) Vegetarian, (VG) Vegan, (GF) Gluten Free  
A discretionary 13.5% service charge will be added to your bill. All prices include VAT.