



VALENTINE'S MENU 2022

3 COURSES £66.00 *with a glass of NYETIMBER BRUT CUVÉE*

STARTERS

King prawn and white crab ravioli, baby posse, lemon verbena bisque

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Duck liver terrine, poached rhubarb, mâché salad, toasted sour dough

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Confit Burford brown egg, Celeriac, hazelnuts, truffle and cep velouté ^(V)

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MAINS

Grilled Troncon of Halibut, panache of baby vegetables, lobster hollandaise

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Roast beef fillet, smoke potato mousseline, ox cheek bonbon, sauce Périgord

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Leek and comté tart, frisée and green apple salad, truffle dressing ^(V)

DESSERTS

Dark chocolate delice, mandarin sorbet, cocoa nib tuille

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Champagne & rhubarb cheesecake, ginger crumble, rhubarb sorbet

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Pineapple carpaccio, exotic fruit salad, coconut sorbet, fresh lime ^(V)

All prices are inclusive of VAT

A discretionary 13.5% service charge will be added to your bill

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces.