



VALENTINE'S DAY



menu

Welcome Cocktail

Kir Royale
or
Hugo Spritz



Starters

French Onion Soup
Gruyère cheese crouton, chive

Fish Roll
Sauce tartare, fennel, orange, caper

Beef Ragout Croquette
Whipped horseradish, pickled vegetables, dill oil

Hot Honey Roasted Goat's Cheese
Beetroot pommes Darphin, avocado emulsion, toasted pumpkin seeds

Mains

Sirloin Steak
Pressed potato, parsnip purée, mushroom and blue cheese croquette, bordelaise sauce

Confit Chicken Leg
Pomme purée, smoky lentils, chasseur sauce, hogs' pudding

Pan-Roasted Cod
Burnt broccoli concassée, curried mussel broth, safran potatoes

Pumpkin Tart
Charred chicory, green apple, asparagus, red wine sauce

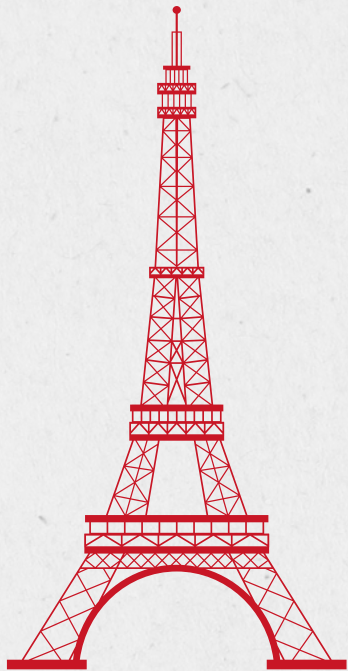
Desserts

Walnut Treacle Tart
Blackberry sauce, whisky, vanilla crème fraîche

Mango and Passion Fruit Crèmeux
Miso caramel, banana pudding, pistachio

Dark Chocolate Délice
Coffee ice cream, raspberry

Spiced Roasted Peaches
Ginger biscuit, orange crème fraîche ice cream



*Happy
Valentine's
Day*





VALENTINE'S COCKTAIL

menu



Cocktails

£11 per cocktail

Kir Royale

Crème de cassis (blackcurrant liqueur) topped with Champagne



Hugo Spritz

Elderflower liqueur (St-Germain), prosecco and soda water



French 75

Gin, lemon juice and sugar syrup, topped with Champagne

Sidecar

Cognac, triple sec and fresh lemon juice, served in a sugar-rimmed glass



Mocktails

£8 per mocktail



French 0

0% gin, lemon juice and sugar syrup, topped with 0% prosecco

Sang Royale

Blackcurrant syrup topped with 0% prosecco