



## VALENTINE'S DAY MENU - £100 PP

### Starters

Whipped Vegan Feta (vg)

*marinated beetroots, candied pecans with sourdough croutons 562 Kcal*

Spicy Salmon & Tuna Maki Roll

*avocado, sesame and shiso with Japanese Mayo 446 Kcal*

Seared Beef Tataki

*truffle citrus soy, seaweed salad, artichoke chips 342 Kcal*

Green Goddess Iceberg Wedge

*smoked bacon, blue cheese, toasted walnuts & grapes 495 Kcal*

### Mains

Aged Beef & Mushroom Ragù

*48hr slow cooked grass-fed beef, 36-month Parmesan, fresh egg pasta 958 Kcal*

Game Bird Pie

*forest berry jam, creamed spinach & game Jus 494 Kcal*

Delica Pumpkin Tortellini

*Thai pumpkin velouté, aged Pecorino rosa & sage 997 Kcal*

Butter Poached Halibut

*cimi de rapa & shellfish velouté 623 Kcal*

### Sharing Sides Chef Selection of Sides (v)

### Desserts

Doughnut Fondue (to share) (v)

*Madagascan vanilla doughnuts, citrus curd, salted butterscotch, raspberry jam 707Kcal*

Winter Berry Cheesecake

*winterberry compote, whipped vanilla cream cheese, ginger biscuit base 720 Kcal*

Bluebird Golden Egg

*white chocolate egg, honeycomb crumble & raspberry sauce*

British Cheese Board (v)

*grapes, celery, quince membrillo & crackers 723 Kcal*

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.*

*Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. 13.5% service charge will be added to your bill. Prices include VAT.*