

VALENTINE'S WEEKEND THREE-COURSE SET MENU

£31.50 per person

STARTER

Ceviche of scallops, oriental style, red chilli,
ginger, sesame oil, soy sauce, fresh coriander

Roast corn-fed chicken broth, truffle oil,
grilled woodland mushrooms, dumplings

Spiced cauliflower salad with pomegranate and coriander (ve)

Fritto Misto for two (+ £2.00 pp)

MAINS

Pan roast guinea fowl a la forestiere, pommes dauphinois,
grilled woodland mushrooms, buttered leaf spinach,
madeira roasting juices

Chalk stream trout a la Provençal, tomato fondue, anchovies,
black olives, soft herbs, extra virgin olive oil, fresh lemon

Risotto Milanese, saffron, Italian hard cheese, soft herbs (v)

28-day aged Chateaubriand for two served with, triple cooked chips,
pommes frites, green salad with truffle dressing, roasted vine tomatoes,
watercress, Bearnaise and peppercorn sauce (+ £8.00 pp)

DESSERT

Dark chocolate fondant, milk ice cream (v)

Prosecco poached strawberries, lemon sorbet, fresh mint* (ve)

Selection of cheeses, vintage stilton, ripe brie, mature cheddar,
grapes, preserve, artisan crackers (v) — as the great Perry Smith once said
“you only need three cheeses”

Trio of desserts (v)

Eton mess, chocolate fondant, blueberry cheesecake (+ £2.50 pp)



A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) does not contain meat. (ve) does not contain any animal products. *Some of our dishes contain alcohol - please ask a team member for further details.