



Valentine's Day Menu

3 courses, Glass of Bubbles £60

Amuse Bouche

Smoked Salmon Blini & Keta Caviar

APPETIZERS

White Crab & Black Ink Tortellini, Lobster & Lemongrass Essence

Octopus Carpaccio, Glazed Pork Belly, Aioli

Arlington White Crispy Egg, Romesco Sauce, Crunchy Salad

Hand diced beef tartare, soft boiled quails egg, melba toast

Salt backed Beetroots, whipped truffle goats cheese, balsamic dressing

ENTRÉES

Pan Fried Halibut, Wild Rice Salad, Lemongrass Bouillabaisse

Salt Marsh Lamb Loin, Braised Leg Croquet, Sweet Potato, Kale

Surf n' Turf for 2 to share: Grilled Lobster, Beef Fillet "Hereford 28 days Dry Aged", Kale Salad, Fat Chips
£5 supplement

Wild Mushroom Risotto, Truffle Parmesan Crisp

DESSERTS

Chocolate, Raspberry Champagne Frozen Parfait

Pecan pie Vanilla Chantilly

Pistachio Cheesecake, White Chocolate Cremeux

Cheese Selection from Beillevaire, Quince Paste & Cracker

PETIT FOUR

Raspberry & Passion Fruit, White Chocolate Lollipop

V vegetarian | VN vegan | GF gluten free | R on request

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

WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES & INTOLERANCES UPON REQUEST

PRICES ARE INCLUSIVE OF VAT @20%. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.