



VALENTINES DAY

*Three courses for £38
Wine pairings selected by the chef / £20*

Halibut Crudo

*Soy & mirin, Jerusalem artichoke, kohlrabi, walnut, horseradish
Esprit Marin Picpoul De Pinet*

Grilled Radicchio

*Whipped feta & chestnuts, compressed apple, tahini dressing
Casa Canevel Prosecco Rosé*

Gressingham Duck Breast

*Red cabbage, confit fennel, cavolo nero, golden sultanas
Salt + Stone Zinfandel*

Braised Celery

*Butternut squash, gochujang & parsnip puree, parsnip crisps, pickled shallots
Vialetto Pinot Grigio DOC*

Red Velvet Brownie

*Double chocolate, vanilla cream cheese, roast plums, smoked candied walnuts
Bodega Norton Finca La Colonia Colección Malbec*

Dark Chocolate & Beetroot Tarte-Tatin

*Candied pumpkin seeds, matcha custard
ODE Muscat Moelleux*

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. There is a discretionary 12.5% service charge.