



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.