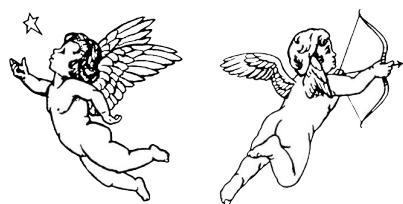


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# Valentines Menu

## *Champagne*

Billecart-Salmon Brut, NV

## *Amuse-Bouche*

Caviar bite, crème fraîche, dill  
Maldon oyster, fennel mignonette

## *Starters*

*Select one*

Burrata, Delica pumpkin, radicchio, truffle, blackberries  
Foie gras terrine, brioche, quince  
Red prawn tartare, avocado, winter tomato

## *Mains Courses*

*Select one*

Grilled sea bass fillet, Florence fennel, agretti, lemon  
Aged fillet of beef, wild mushrooms, black truffle mash  
Ricotta and cavolo nero ravioli, roasted Jerusalem artichokes, truffle, aged Parmesan

## *Dessert*

*Select one*

Chocolate mousse, milk ice cream, hazelnut  
Vanilla cheesecake, poached rhubarb, stem ginger  
Crème brûlée, Breton biscuit — to share

A discretionary service charge of 15% will be added to your bill.  
A £2.50 cover charge per person will be added to your bill.  
Consuming raw meats, poultry, shellfish, eggs or unpasteurised cheese may increase  
your risk of foodborne illness, please let us know if you have any allergies or intolerances.