VALENTINE'S DAY MENU

3 Courses | 34.95

Wednesday 14th February

Our one true love is food, so what better way for us to share the love this Valentine's Day than with a menu full of our favourite seasonal ingredient and perfectly plated pockets of joy

Amuse Bouche

Chilled Bloody Mary gazpacho, fermented chilli salt

To Start

From hand shaped pasta to fresh seafood, these small but perfectly formed plates offer small twists and big flavours on classic dishes.

Severn & Wye smoked salmon, capers, fresh dill and lemon	*gf
Aubrey Allen 28-day dry aged beef tartar, sourdough crouton, Clarence Court soy cured egg yolk	*gf
Basil and ricotta tortelloni, Parmesan cream, brown butter roasted Romanesco	v
Vodka battered scallops, beetroot and horseradish tartar, miso emulsion and seaweed crumb £5 supplement	*gf

The Main Event

Sourcing ingredients from the garden, land and sea, we proudly showcase our commitment to the best of the British isles. We partner with the UK's leading suppliers who share our ethos of sustainable, low impact food.

Seared fillet of south coast Monkfish, charred leeks, Dashi poached new potatoes, salmon roe beurre blanc	gf
Roasted sweet potato, wild mushroom and winter truffle pithivier, Cavolo Nero, charred onion	*ve
Fillet of Sussex pork stuffed with Clonakilty black pudding, maple glazed pork belly, lovage mash potato, calvados glazed apple	
22oz rib of English beef to share, pressed potato, confit onion purée, beef fat roasted carrots, confit garlic £15 supplement per person	gf

To Finish

What better way to share the love than by sharing food. From velvety chocolate to fine patisserie, our sharing desserts blend time-honoured favourites with inspired new creations.

Braeburn apple tarte fine to share, Armagnac syrup, French vanilla gelato, brandy snap tuile	v
Trio of desserts to share, Chocolate and honeycomb mille feuille, Passion fruit meringue tart, White chocolate and cherry dome	v

v = vegetarian   ve = vegan   gf = gluten free
*ve = can be adapted to vegan on request   *gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from a member of the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.