

Valentine's Menu

79.00 per person

Savoury doughnut, Baron Bigod custard, winter truffle

~

Roasted cod, makhani sauce, caramelised cauliflower, puffed rice, shrimp bhaji
Peking duck consommé, duck leg raviolini, Bok choy, shimeji mushroom, spring onion
Feuille de brick cannelloni, whipped plant-based feta, textures of beetroot, candied
pistachio, orange gel

Crispy Burford brown hens' egg, salt baked Jerusalem artichoke, artichoke purée,
orzo risotto, winter truffle, shaved parmesan

~

Dunwood Farm tomahawk steak to share served with beef dripping chips, crispy
Portobello mushroom, gem lettuce, blue cheese aioli, pickled shallots, bearnaise
sauce

Aubergine parmigiano, basil gnocchi, pepperonata, tomate fondue, parmesan crisp
Monkfish, tempura mussels, pickled carrot, coconut jasmine rice, Asian greens, Thai
green curry sauce

Pancetta wrapped pork fillet, caramelised turnip puree, pork cheek croquette,
compressed apple grain mustard, sage and honey

~

Burnt set English custard, poached rhubarb, rhubarb and ginger sorbet, rhubarb
doughnut

Chocolate fondant sesame tuile, caramelised banana ice cream, miso caramel
Passion fruit parfait, mango and kafir lime sorbet, coconut gel, caramelised puffed rice
Selection of cheeses, pickled celery, quince membrillo, sour dough crackers

If you have a food allergy, please advise a member of staff before you order your
food and drink, who will tell you about any allergenic ingredients in our dishes.

Please note dish descriptions are not a full list of ingredients.