



VALENTINE'S DAY

£65 per person

+ £30 with drink pairing

Charcuterie board

Vouvray Brut, Château Moncontour, Loire, France

Roasted chicken, confit garlic, burnt leeks GF

Whole sea bream, green sauce

Baked mushroom gnocchi, beurre blanc V

Tomahawk steak +£40

Cuvée Brut, Rathfinny Wine Estate, Southern England 2018

Green market salad, citrus vinaigrette VG GF

Sweet potato, crème fraîche

Tiramisu V

Chocolate mousse, honeycomb, salted caramel ice cream V GF

Crémant Rosé, Antech Emotion De Limoux, France NV

V – vegetarian, VG – vegan, GF – gluten-free

Before you place your order, please let your server know of any allergies or intolerances.

A discretionary 12.5% service charge is added to all of our bills.