VALENTINE'S DINNER

"If London wrote the love story, this would be the opening scene"

CANAPÉS

STARTERS

Grilled artichoke, feta, radicchio, celeriac & hazelnut (v)

Carlingford oysters, mango, yuzu & jalapeño vinaigrette

Scallops, cauliflower purée, nduja & crispy shallots

Burrata, winter tomatoes, aged balsamic & rosemary focaccia (v)

Crispy duck salad, orange, watercress & cashew

MAINS

Fillet of beef, spinach & five-peppercorn sauce

Squash risotto, red onion, goat's cheese & toasted pecans (v)

Aged Hereford T-bone steak, Burgundy jus (to share)

Lobster & saffron linguine, cherry tomato & basil

Roasted sea bream, ratatouille & grilled French beans

SIDES

Skin-on fries (v)

Mashed potato (v)

Cornish mids, confit garlic & chives (v)

Winter leaf & cherry tomato salad V

Tenderstem broccoli & harissa butter (v)

PUDDINGS

Rhubarb & custard trifle (v)

White chocolate & Champagne mousse (to share)

Lychee, rose and raspberry parfait

Passion fruit & mango délice

British cheese selection



(v) vegetarian V vegan

Our menus contain allergens. If you have any food allergies, intolerances, or dietary requirements, please inform a member of our team when placing your order. Prices include VAT and exclude 15% service charge.