

Valentine's Menu

Friday 13th February & Saturday 14th February

A welcome glass of Billecart-Salmon Rosé

CAVIAR

"Daurikus" – Thousand Islets Lake
Carlingford oyster, coco bean, sea herbs

ONION

Cévennes – France
black truffle from Périgord, lomo ibérico, fumaison, sourdough, lemon thyme

XXL SCALLOP

Kyle of Lochalsb – Scotland
black truffle from Périgord, Swiss chard, Parmigiano Reggiano

TURBOT

Newlyn – Cornwall
calçot, chorizo, romesco

DUCK PITHIVIER

Sladesdown Farm – Devon
beetroot, juniper, grand veneur sauce

RHUBARB

Janet Oldroyd – Yorkshire
pink peppercorn, Tabiti vanilla, Champagne

CHOCOLATE

Carupano – Venezuela
green and black cardamone, cocoa beans

£425

Valentine's Menu will be served for dinner on Friday 13th February and Saturday 14th February for lunch and dinner.

We will require full prepayment of the menu price upon making a reservation, which will then be non-refundable.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes.

Our menu is highly seasonal and therefore subject to change due to ingredients supply.