

Valentine's Menu

A welcome glass of Billecart-Salmon Rosé

CAVIAR

*“Daurikus” – Thousand Islets Lake
sea urchin, dashi jelly, sea herbs*

TORBAY PRAWN

*Petit Bateau – Devon
pomegranate, sea purslane, finger lime*

TOPINAMBUR

*Benoit Quiviger – Brittany
black truffle from Périgord, Cacklebean egg, Bellota ham, Parmigiano Reggiano*

DOVER SOLE

*Newlyn – Cornwall
cime di rapa, razor clams, “Champagne sabayon”*

VEAL

*Corrèze – France
cauliflower, Carlingford oyster, seaweed*

RHUBARB

*Janet Oldroyd – Yorkshire
wild rice*

CHOCOLATE

*Carupano – Venezuela
chai, crème fraîche, cocoa nibs*

£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.