Valentines Dinner Menu £115 per person

first course

maldon oysters: natural with mignonette sauce (gf,df) - tempura with wasabi aioli & dill gel
add caviar £2.5 per oyster
or
roasted delica pumpkin, brunswick blue, wild rocket & Dog & Pickle honey (gf,v)

second course

scottish scallops, parsnip puree & crisps, chicken butter sauce (gf)
grilled octopus, romesco sauce, dill gel, chilli oil (gf)
miso glazed tiger prawns, toasted sesame, wasabi aioli, lime (dfa,gfa)
salt baked celeriac, ricotta, candied pecans, pomegranate molasses (gf,dfa,va,v)
chicken liver parfait, fig & shallot puree, brioche bun, crispy chicken crackling, port gel
dry aged fillet of beef tartar, chipotle emulsion, potato rosti, pine nuts (gf,df)

main course

butternut squash risotto, confit squash & puree, parsley oil, nut granola (df,gf,v,vg)
scottish lobster ravioli, cornish clams, lobster & brandy bisque, basil
brixham dover sole, scallop & truffle mousse, seared scallop, chicken butter sauce, celeriac puree
soanes farm chicken breast, pancetta, squash, confit leek, roasting juices, mushroom ketchup, tarragon (gf)
grilled iberico pork, poblano chilli, hazelnut puree, pork jus, puffed pork crackling (gf)
300g dry aged black angus strip loin steak, chipotle cafe de paris butter (gf,dfa)

sharing upgrades

classic beef wellington, served pink, bordelaise bone marrow jus £9.5 per person supplement
500g australian wagyu rib-eye for two, BMS 5+ GOLD, FI chocolate fed wagyu £29.5 per person supplement (gfa,dfa)

add surf - half grilled scottish lobster with chipotle cafe de paris butter £29.5 (gf,dfa)
add surf - two miso glazed tiger prawns with toasted sesame & lime £10 (gfa,dfa)

choose one side per person

skinny fries (gf,df,v,vg) chicken salt fries (gf,df) truffle & parmesan fries (gf) house salad (gfa,v,vg)
green vegetables & garlic butter (gf,v,va) triple cooked chips (gf,v,vg) truffle & parmesan mash (gf,v)
baby potatoes, chilli & lime butter (gf,v) creamy mash (gf,v) broccoli & cauliflower cheese gratin (v)
braised carrots, nduja, buttermilk (gf,dfa) macaroni & cheese (v) nduja macaroni & cheese

dessert

cheese selection, baron bigod, black bomber, blackstick blue, fig jam, crackers, quince (gfa,v)
sticky toffee pudding, salted caramel toffee sauce, pistachio ice cream & brittle (gfa)
affogato: vanilla ice cream, kahlua coffee liquor, espresso shot (v,gf)
classic treacle tart, orange curd, mascapone
baked alaska to share

Please inform your server of any allergies. dfa = dairy free available, gfa = gluten free available, va = vegan available, vg = vegan, v = vegetarian, gf = gluten free, df = dairy free.
Our kitchen uses common allergens such as wheat, milk, eggs, nuts & soy. Some dishes may be prepared in areas that also handle other allergens.
We cannot guarantee that any dish is 100% free from allergens due to the potential for cross-contamination. An optional 12.5% service charge will be added to your bill. Prices inclusive of 20% VAT.