

St Valentine Tasting menu

180

Wine Pairing

100/250/995

“Tea & Cake”

Port cured Dordogne foie gras & plum umeshu, Yorkshire rhubarb umeboshi

Roasted Orkney scallop with razor clam, smoked butter
and scallop roe bottarga
£28 Supplement

Cornish monkfish roasted in brown butter,
Morecombe bay shrimps

45-day aged beef fillet, morels stuffed with veal sweetbread,
wild garlic and sauce “Perigaux”

Selection of British Isles cheeses
£15 Supplement

Rhubarb and custard

Chestnut Mont Blanc with Perigord truffle

Guanaja & raspberry chocolate bar

VAT included. A discretionary service charge of 15% will be added to your bill
For information relating to allergens within our food, please request to view our allergen matrix