



14 - 18 FEBRUARY 2024

# VALENTINE'S MENU

£79 FOR 2

## AMUSE BOUCHE

### ROASTED CELERIAC SOUP (V)

London cure smoked salmon, green celery, truffle and hazelnuts

## STARTERS

### GRILLED CORNISH SCALLOPS

broccolini, pickled purple cauliflower, champagne chive cream

### ENDIVE & WATERCRESS SALAD (V)

pink lady apple, cave aged Roqufort cheese,  
walnuts, honey mustard dressing

## MAIN COURSE

### FILLET OF DAIRY BEEF

spiced carrot compote, café de Paris butter, Cognac peppercorn  
borderlaise sauce and chunky chips

### ROAST CAULIFLOWER (V)

crispy leaves, rose harissa, Greek yoghurt,  
pomegranate and salsa verde

## DESSERT

### SAFFRON & CARDAMOM CRÈME BRÛLÉES (V)

### PINK CHAMPAGNE STRAWBERRY CHEESECAKE (V)

## DRINKS

### NV PROSECCO, VIA VAI, ITALY

Via Vai means 'comings and goings' and embodies a culture that  
celebrates those everyday special moments. Soft on the palate  
with notes of lemon, lime and white flowers.