

Valentines' Day

MENU



**Kir Royale On Arrival
(or Non-Alcoholic Fizzy Wine)**

Homemade Focaccia & Cotswold Butter

Amuse - Bouche

STARTER

Gin & Lime Cured Mackerel, Avocado Puree, Pickled Fennel,
Mango Salsa, Micro Coriander

Venison Tartare, Cured Egg, Pickled Walnuts, Red Vein Sorrel
Baked Brie, House Bread, Shaved Carrot & Walnut Salad,
Sherry Vinegard Dressing

MAIN

6oz Fillet Steak, Spiced Carrot Puree, Truffle Mash,
Cavolo Nero, Wholegrain Mustard Jus

Poached Stone Bass, Baby Potatoes & Broad Beans
Croquettes, Watercress Velouté, Samphire, Fresh Radishes
Cauliflower Steak, Truffled Mornay Sauce, Cavolo Nero,
Chestnuts, Truffle Oil (PB)

DESSERT

Choux Au Craquelin, Blackberry Chantilly,
Blackberry Puree, Caramelized Figs

Dark Chocolate Mousse, White Chocolate Crumb,
Strawberry Caviar, Dressed Strawberries

Vegan Tiramisu, Griottine Cherries, Vegan
Chantilly Cream

£50 PER PERSON

(PB) plant based, (VG) vegetarian
Please make us aware of any food allergies and intolerances before
ordering. Not all ingredients used on our menu are listed.

Prices include VAT.
10% discretionary service charge
is added to your final bill.