



## VALENTINE'S MENU, £85

Love apple soup, pink peppercorn crème fraiche

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Venison & beetroot tartare, stracciatella, kasha

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Cured blue prawns, clams, edible sand, sea vegetables

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Warm pickled vegetables, truffle goats' curd, hazelnut crumb

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Seared Orkney scallops, parsnip, caviar

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Roasted Cumbrian fillet, braised featherblade, wild mushrooms

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Braised halibut, lobster mash, parsley sauce

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Vanilla crème brulee, lychee, raspberry, rose

OR

Poached rhubarb, white chocolate, basil

OR

Port-soaked stilton, quince paste, oatcakes

*(available as extra course for £10 per person)*

If you have any allergies or intolerances please ask a member of staff for information  
\*All prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill