



# VALENTINE'S DAY MENU

## STARTER

*(Choose one dish from the selection below)*

### Fillet of Beef Carpaccio

*Salted olive popcorn, slow roasted plum tomatoes, Parmesan shavings, truffle dressing*

### Fresh Burrata Cheese (v) (vgo)

*Blood orange, black olives, fennel, bread crisps*

### Beet, Orange and Dill Cured Salmon

*Pickled cucumber, crème fraîche and mint*

## MAIN COURSE

*(Choose one dish from the selection below)*

### Slow Cooked Osso Bucco

*With bone marrow and potato purée, glazed shallots, and buttered leeks*

### Langoustine, Pea, and Lemon Risotto

### Pappardelle with Roasted Parsnip (v) (vgo)

*Mascarpone and cavolo nero*

## DESSERT

*(Choose one dish from the selection below)*

### Wild Berry Pavlova (v)

*With Kirsch infused crème fraîche, raspberry sorbet and crystalised rose petals*

### Montague Platter (v) (vgo)

*White and dark chocolate sauces with a variety of fruits, marshmallows, honeycomb, and mini doughnut  
(Available as a sharing platter)*

### Cointreau Baba (v)

*Marinated mandarin segments and mango sorbet*

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### Petit Fours

**£80 per person**

(v) vegetarian | (vgo) vegan option available

*If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. VAT included at the current rate. All prices are subject to a discretionary 15% service charge.*