

VALENTINE'S DAY SPECIALS

Available on
Wednesday 14th February only

STARTERS

BAKED SCALLOPS

with a brioche soft herb crumb, caramelised
lemon and miso beurre blanc £20

MAIN COURSES

MARINATED VENISON WELLINGTON

Six Grapes vintage port sauce, truffled
cauliflower purée, Manuka-glazed baby heritage
carrots and braised baby beets £50

DESSERT

FRESHLY-INFUSED RASPBERRY AND VALRHONA CHOCOLATE

light crisp almond financier cake and salted
caramel Chantilly £16

(v) Vegetarian (vgo) vegan option available
(gfo) gluten-free option available

