

VALENTINE'S MENU

A glass of Veuve Clicquot Rosé Champagne | £185pp

Wine pairing +£60pp

minimum 2 people

CANAPÉS

Chef's Choice

FOR THE TABLE

48-Hour Fermented Sourdough Bread

Ampersand Cultured Butter

STARTERS

please select one

Lincolnshire Celeriac Velouté

Shimeji mushroom, croutons, truffle butter, winter truffle | v

Dorset Crab Salad

Crab mousse, chilli, finger lime, aromatic consommé

Cotswolds White Chicken Terrine

Ham hock, duck liver, sherry vinegar, onion purée, crispy chicken skin

Wine Pairing

2023 Chablis, Les Chanoines, D. Laroche, Burgundy, France

MAINS

please select one

Mushroom Tortellini

Winter truffle, wilted rocket, Madeira butter sauce | v

Wild Halibut & Caviar

Brown shrimps, sea herbs, crushed herb potatoes, smoked butter sauce

Roasted British Sirloin

Artichoke purée, spinach, red wine sauce, truffle pomme purée

Wine Pairing

please select one

2021 Paul Hobbs, Chardonnay,
Russian River, Sonoma, USA

2020 Barolo La Morra,
Corino Giovanni di Corino Giuliano, Italy

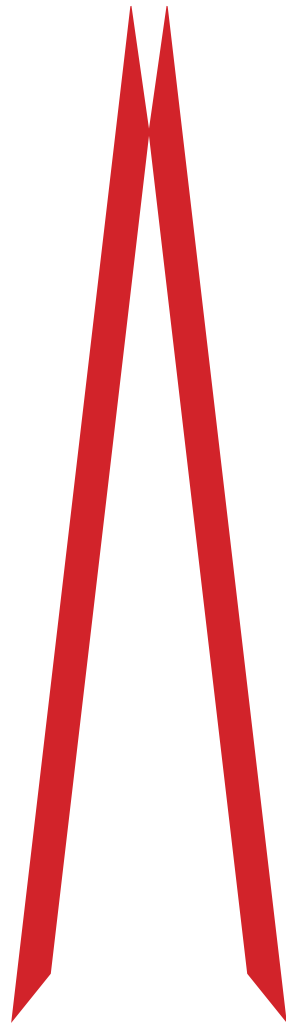
DESSERT

Chocolate Heart to Share

Wine Pairing

2016 Vieira de Sousa, Vintage Port

aqua shard



VALENTINE'S MENU 2025

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.
v - vegetarian *vg* - vegan *gf* - gluten free