



**Valentine's Day £69.50 [subject to small changes]**  
*Wine Flight £39.50*



*Rathfinny, Classic Cuvée Brut, East Sussex 2017*

**Snacks**

Jerusalem artichoke tuille, chestnuts  
Duck leg doughnut, hoisin  
Salmon tart, caviar, dill



*Pouilly-Vinzelles, Béatrice & Gilles Mathias, France 2019*

**First course**

Turbot ballotine, truffles, nori,  
Smoked cream, 3 types of caviar



*Nerello Mascalese, Zabu `Il Passo`, Sicily 2020*

**Second course**

Beef consommé, dill, crepes, bone marrow

**Main course**

Guinea fowl "Wellington", pancetta, ceps, morels  
Fondant potato



*Buitenverwachting 1769 Muscat, South Africa 2017*

**Pre-dessert**

Champagne granita, raspberries

**Dessert**

Dark chocolate tart, strawberries, honeycomb, lemon balm

Oxford blue cheese, pear chutney, almond cake (£5 supp)



**Petit four**

White chocolate and shitake truffles

Most of our ingredients are sourced within the British Isles or as locally as possible from sustainable suppliers.  
An optional service charge of 10% will be added to the bill, all of which is shared among staff.  
Covid -19 Hygiene, All staff wash their hands every time they take or collect plates/glassware.  
Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.  
Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free.