

VALENTINE'S MENU

Three courses for £65

Starters

Dill & vodka cured sea trout

Crispy oyster, hass avocado, oyster emulsion D GF

Vegan onion squash soup

Roasted pumpkin seeds, chickpea bhaji, curry oil D GF

Ham hock fritters

Super food quinoa, smoked tomato, rucola & rapeseed mayonnaise D GF

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Mains

Wellington "to share" Supplement £12

Aged beef fillet, mushroom duxelle, wilted spinach

Miso Glazed Halibut

Shiitake broth, pickled black mooli & pak choy D GF

Crispy Polenta

Roast cauliflower, macerated raisins, salty fingers D GF

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Pre Dessert

Buttermilk & maca panna cotta, blueberry

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Desserts

Chocolate sphere

Salted caramel mousse, strawberry marshmallow, hot chocolate sauce

Pistachio polenta cake

Poached pear, pistachio sorbet D GF

Watermelon

Chilli & lemon, passion fruit sorbet D GF

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Tea, coffee with homemade chocolate petit fours

Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill. Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server. Our fish is responsibly caught from sustainable sources.

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HOUSE