

TOWN HOUSE

VALENTINE'S DAY

£60 per person | Including a glass of Champagne

STARTERS

Roasted Pumpkin Salad **V**

Rocket, feta, almonds, pomegranate, citrus dressing

Beetroot Gnocchi **V**

Sage, blue cheese, walnuts

Seafood Chowder

Homemade bread

MAINS

Duck Leg Confit

Wilted spinach, mashed potatoes, braised prunes

The Cauliflower Feast **V**

Roasted, tempura, purée, almonds, raisings dressing

Grilled Half Lobster

Herb & garlic butter, lemon

Chargrilled Beef Fillet | £7 Supplement

Fondant potato, red wine jus

SIDES £6.5

Mashed Potato **V** | Fries **VE** | Spinach **V** | Broccoli **VE** | Side Salad **VE**

DESSERTS

Love Is In The Cheesecake... **V**

White chocolate & strawberry cheesecake

Love Heart **V**

Chocolate brownie mousse, chocolate heart shell, milk foam, chocolate sauce

Sorbets & Ice Cream Selection **VE**

Fresh berries, lemon balm

Cheese Selection **V** | £7 Supplement

British cheese, chutney, grapes, biscuits



TOWN HOUSE

V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require any further information, please ask your server for a copy of our allergens menu, which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red

Tractor-certified poultry from Norfolk and Suffolk. Our fish is a prime Scottish sustainable salmon fillet, cured and smoked by Chapel and Swan at their smokehouse in Exning, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs. We use Bailies Coffee, an ethical, and sustainable roastery from Belfast, Northern Ireland, which sources coffee directly from their farming partners, and promotes the finest quality. Rare Tea Company is an independent company based in London. Indulge in our exquisite collection of hand-sourced teas, curated by Henrietta Lovell. The company was founded in 2004, by Henrietta Lovell (known as the Tea Lady), to source and supply the world's best loose leaf tea - direct from farmers and their tea gardens.