

Valentine's Day

TASTING MENU

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MENU
£65

VEGAN

Tart

red onion caramelised tart,
balsamic glaze, curly endive

Grilled Asparagus (GF)

rocket, truffle dressing

Artichoke (GF)

roasted jerusalem artichoke,
curly kale and toasted hazelnuts

Wild Mushroom Arancini

purple sprouting broccoli, ratatouille

Palette Cleanser (GF)

sex on the beach granita

Cheesecake (GFO)

plant based cheesecake, strawberry and
basil compote, biscuit crumb



GF: Gluten Free, GFO: Gluten Free Option.
If you have any food allergies, please inform us before ordering.

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Oysters (GF)

mersea rock oysters, shallot sherry vinger & tabasco pearls

Grilled Asparagus (GFO)

herb roasted wild mushrooms, scotch quail egg,
truffle hollandaise espuma

Scallop (GF)

pan seared hand dived scallop, burnt apple puree,
roasted pork belly, candied lemon peel

Trio of Lamb

herb roasted loin, slow braised neck, shepherd's pie pomme dauphine,
sun-dried tomatoes, garlic and herb mixed olives, purple sprouting broccoli

or

Cod (GF)

pan fried skrei cod, served with fresh steamed clams, diced potato,
charred leeks, baby corn, watercress & lightly spiced tomato broth

Palette Cleanser (GF)

sex on the beach granita

Sharing Dessert

white chocolate and baileys brûlée
strawberry and basil cheesecake
dark chocolate fondant, chocolate soil



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