

Valentine's Day Menu

13th to 15th of February

TO START

Cornish salt & pepper squid, with aioli

Heritage Beetroot, whipped ricotta, ruby chard, toasted walnuts

Crispy duck salad with five spice dressing, watermelon, beansprouts, toasted cashews, coriander & ginger

MAINS

Forest mushroom & tarragon cream risotto with Parmesan crisp

Miso Aberdeen salmon fillet, bok choy, ginger, spring onion

Bermondsey honey roasted duck breast braised red cabbage and Madeira jus

DESSERT

Spiced caramelised pear tarte tatin, vanilla ice-cream

Chocolate & rum pistachio delice

Raspberry cranachan

TO FINISH

Chocolate hearts

A selection of teas and coffee

£40 per person with a glass of prosecco

A discretionary 12.5% service charge will be added to your bill. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask a member of staff.

Drink Specials

MON CHERI

Two for £14

Cocoa Vodka, Cherry herring, Vermouth with a hint of chilli

BUBBLES

Prosecco Frizzante, Cantina Bernardi NV – Veneto £9/35

Pierre Gerbais, Cuvee Reserve NV £16.7/65

Rosé DOCG, 1701 Franciacorta - Lombardia £16.7/65