

# Valentine's Day Menu

## AMUSE BOUCHE

**Roasted red pepper and thyme cappuccino**  
with crumbled feta and pink peppercorn

## STARTERS

**House-cured Pacific halibut**  
with grapefruit, avocado, vodka crème fraîche and blini

**Herbed polenta cake**  
with pesto, shaved Parmesan, red pepper fondue and mizuna

**Cornish crab and avocado tian**  
with pomegranate, lemon oil, pickled cucumber and red caviar

## MAINS

**Filet mignon**  
Saffron mash, confit wild mushrooms, baby heritage carrots  
and merlot jus

**Pistachio-crusted salmon**  
Scallion mash, sautéed snap peas and lime and dill cream sauce

**Cornflake-coated stuffed cornmeal cake**  
Three-bean cassoulet, wild mushroom ragout and tenderstem  
broccoli

## DESSERT

**Heart-shaped red berry cheesecake**  
Raspberry coulis

**Chocolate amaretto delight**  
Belgian chocolate sauce

**Selection of artisanal cheeses**  
Fig chutney, orange jam and crackers

**£70 PER PERSON WITH A GLASS OF CHAMPAGNE**

Please inform your server if you have any allergies. All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill.

