VALENTINE'SWEEKEND THREE-COURSESETMENU

£36.95 per person

STARTER

Ceviche of scallops, oriental style, red chilli, ginger, sesame oil, soy sauce, fresh coriander

Roast corn-fed chicken broth, truffle oil, grilled woodland mushrooms, dumplings

Spiced cauliflower salad with pomegranate and coriander

Fritto Misto for two +£2 supplement

MAINS

Pan roast Guinea fowl a la forestiere, pomme dauphinois, grilled woodland mushrooms, buttered leaf spinach, madeira roasting juices

Chalk stream trout a la Provencal, tomato fondue, anchovies, black olives, soft herbs, extra virgin olive oil, fresh lemon

Risotto Milanese, saffron, Italian hard cheese, soft herbs (v)

28-day aged Chateau Briand for two served with, triple cooked chips, pomme frites, green salad with truffle dressing, roasted vine tomatoes, watercress, bearnaise, peppercorn sauce+ £8 supplement

DESSERT

Dark chocolate fondant, milk ice cream

Prosecco poached strawberries, lemon sorbet, fresh mint

Selection of cheeses, vintage stilton, ripe brie, mature cheddar, grapes, preserve, artisan crackers — as the great Perry Smith once said *"you only need three cheeses"*

> Trio of desserts Eton mess, chocolate fondant, blueberry cheesecake +£2.50 supplement



A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) suitable for vegetarians. Some of our dishes contain alcohol - please ask a team member for further details.