

# VALENTINE'S

We believe in the power of community,  
collaborating with local and independent  
suppliers to source fresh, quality produce  
for our menus.

## APPETIZER

JERSEY ROYALS, BLACK TRUFFLE & QUAIL EGG

*choice of one plate for each course*

## SMALL PLATES

BEETROOT CURED SALMON, CUCUMBER SALAD & HORSERADISH

FOIE GRAS PARFAIT, KUMQUATS, CHERRY & GRANOLA

OLD WINCHESTER CHEESE SOUFFLÉ, ROCKET & MUSTARD SAUCE **V**

## MAIN PLATES

STONEBASS, MOULI SALAD & DASHI BROTH

BEEF FILLET, CHAMOMILE CRUST, POMME PURÉE & CREAMY SPINACH

BARLEY RISOTTO, WILD MUSHROOM & WALNUTS & TRUFFLE **VGO**

## SWEET TREAT

BEETROOT MERINGUE & GOAT CHEESE **V**

## PUDDING PLATES

CARAMÉLIA CHOCOLATE MOUSSE, HAZELNUTS & BANANA SPONGE **V**

BLOOD ORANGE SOUFFLÉ & NEGRONI SORBET **V**

STICKY TOFFEE PUDDING, WALNUTS, BUTTERSCOTCH SAUCE & MALT ICE CREAM **V**

BRITISH CHEESES & BISCUITS **V** **£10** supplement

## FIVE-COURSE SET MENU £55PP

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

**V** suitable for vegetarians | **VG** suitable for vegans | **VGO** vegan option available

Scan here for  
allergens &  
calories >





# **THE GALLERY**