

Valentine's Day

ON THE ROOF TERRACE

£50 per person, including a glass of sparkling on arrival.

STARTER

Designed to be shared between two.

SHARING BOARD

Padron Peppers, Rosemary Focaccia, Taramasalata, Nocellara Olives, Duck and Foie Gras Terrine

PLANT-BASED SHARING BOARD **PB**

Padron Peppers, Rosemary Focaccia, Smoked Pepper Hummus, Nocellara Olives, Cauliflower Chimichurri

MAINS

Please choose one per guest.

SMOKED MAGRET DUCK BREAST *

Confit Duck and Orange Bon Bon, Potato Terrine, Cavalo Nero, Port Sauce

TWICE BAKED CROMER CRAB SOUFFLÉ

Foraged Sea Beets, Fresh White Crabmeat, Creamed Crab Bisque

ROMANESCO CAULIFLOWER STEAK* **PB**

Vegan Parmesan, Walnut and Current Pesto, Tarragon Oil, Radicchio

DESSERT

Designed to be shared between two.

CHOCOLATE BOARD

Mini Chocolate Milkshake, Chocolate Fudge, White Chocolate Strawberries, Mini Brownie Bites, Rose Shortbread

PLANT BASED CHOCOLATE BOARD **PB**

Chocolate Strawberries, Chocolate Fudge, Mini Chocolate Milkshake, Mini Brownie Bites, Rose Shortbread

ALLERGENS

(*) NO GLUTEN CONTAINING INGREDIENTS (**PB**) PLANT BASED

All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. For further information please speak to one of our managers. Please let your server know if you have any allergies or intolerances.

An optional service charge of 12.5% will be added to your bill. Every penny of this is shared between the team in this restaurant.



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