

## VALENTINE'S NIGHT

45.00 per person

### STARTERS

Wood roast scallops, sweet herb butter, lemon  
A Sicilian citrus salad of blood orange, grilled trevise, pistachios, olives & chilli  
Stracciatella, Italian black winter tomatoes, charred bread  
Cured Rubia Gallega beef, kohlrabi, celeriac, Piedmontese hazelnuts

### MAINS

Wood roast Cotswold white chicken to share, stuffed with Persian rice, saffron, pine nuts & raisins  
Wood roast sole to share, monk's beard, preserved mussel butter  
Chargrilled lamb leg, tabbouleh, harissa, tzatziki  
Provençale style braised artichokes, white beans, tomatoes, charred sourdough, aioli  
Charcoal grilled Mackerel, braised chard & spiced rice, pine nut tarator

### DESSERTS

Basque style burnt cheesecake, poached rhubarb  
Chocolate mousse, crème fraiche & honeycomb  
Quesos y Besos, chestnut honey  
Blood orange sorbet

*A discretionary 12% service charge is added to your bill  
Our dishes contain allergens, for more information please speak to a member of staff*