

St Valentine's Set Menu

Two courses £29 | Three courses £34

Amuse bouche

Polenta chips with truffled pecorino dip

Barbecue crispy strips of pig's ear

Starters

Split pea soup with charred sweetcorn, burnt oil **gf vg**

Flamed Oysters with shallots and apple cider dressing **gf**

Ember-cooked Gravlax with mustard sauce, sourdough toast

Mains

Smoked Belly Pork with Miso & caramelised onion **gf**

Cast-iron seared Cod fillet with clam chowder and bacon **gf**

Charred Beets with raita and Dukkha **gf vg***

All the above meals come with

Burnt leeks with Anchovy hollandaise **gf**

Grilled courgette with wild garlic oil **gf vg**

Baked new potatoes with nduja mayonnaise **gf vg**

Dessert

Pistachio and olive oil cake with rose-scented Chantilly cream

Orange & chocolate cheesecake **gf**

Old-fashioned jelly & ice cream **vg gf**

vg - vegan v- vegetarian gf - gluten free * available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies