

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 and burnt oil gf vg
Flamed oysters with shallots and apple cider dressing gf
Ember-cooked gravlax with mustard sauce and sourdough toast

Mains

Smoked belly pork with miso and caramelised onion gf
Cast-iron seared cod fillet with clam chowder and bacon gf
Charred beets with raita and dukkah 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 and chocolate cheesecake gf
Old-fashioned jelly and 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