

# St Valentine's Set Menu

Two courses £29 | Three courses £34

## Amuse Bouche

Polenta chips with truffled Pecorino dip  
Barbecue pork scratchings

## 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*