

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