



VALENTINE'S DAY MENU

£180 per person

Yorkshire yoghurt, preserved lemon, charred sprouting broccoli, sake marinated trout roe
chicken fat crisp, whipped truffle ricotta, pickled shallot

Isle of Mull Langoustine tempura, yuzu koshu emulsion

Orkney Island scallop marinated in sake, pickled turnip, English wasabi

Dover sole with lobster farce, vin jaune sauce

65-day dry aged beef fillet, duck liver, Cevennes onion purée, pommes aligot

Selection of British Isles cheeses

15.00 *supplement*

Banana, rum, foie gras

Japanese citrus parfait, yoghurt sorbet, olive oil sponge

Petit fours

Rose/Szechuan/Hazelnut