



VALENTINE'S MENU

£65 per guest

starters & desserts to share | choice of individual main courses

Blush & Bloom; Duppy Share white rum, guava, rose, lime £12

glass of prosecco on arrival

for the table:

Scottish scallop, parsnip purée, saffron cream, caviar *gf*

tempura broccoli, sesame glaze *vg*

sourdough boule, white miso butter *v*

choice of individual main course:

lobster lasagne, flame-grilled garlic sourdough

380g New York strip tagliata, ^{or} rocket, parmesan, herb dressing *gf*

grilled cauliflower, green tahini, cassava, kale, olive verde *vg/gf*

for the table:

grilled sweet potato, horseradish cream *v/gf*

mixed leaf salad, honey vinaigrette, parmesan *gf*

for the table:

white chocolate brûlée for two, cherry,
cranberry, lemon, honeycomb *v/gf*

100% OF OUR DISCRETIONARY SERVICE CHARGE GOES TO THE TEAM