

VALENTINE'S DAY
CHEF'S EXPERIENCE MENU

VENISON

Venison loin Bresaola, Caesar salad, black garlic

LANGOUSTINE

Langoustine tortellinis, shellfish bisque fennel, Oscietra caviar

LINE CAUGHT COD

Ballotine of cod, kale, smoked buttermilk dill

OX CHEEK

Sticky glazed ox cheek, turnip and yeast, sea beets, oxtail dashi

CREEDY CARVER DUCK

Salt aged duck, red cabbage, swede, hen of the woods

LEMON

Lemon tart, rosemary, black figs, Greek yoghurt, wild honey

VALRHONA CHOCOLATE & BANANA

Banana ice cream sandwich, chocolate ganache rum caramel, gold leaf