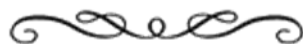




## SAINT VALENTINE'S MENU

### Starters

Cured & Blow Torched Scottish Salmon-Dorset Crab-Strawberries-Black Treacle  
Slow Cooked Corn Fed Chicken Terrine-Woodland Mushroom Consommé-Black  
Truffle Shaving  
Roast Jerusalem Artichoke-Evesham Asparagus-Chive Butter-Brioche (v)



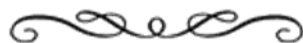
### Mains

Grilled Seabream-Tagliolini of Shellfish-Samphire  
48 Hour Cooked Norfolk Lamb Shoulder-Garnish of Nicoise-Roasted Gem Lettuce  
King Oyster Mushroom Tart-Parmesan Custard-Cauliflower Cheese (v)  
Black Aberdeen Angus Chateaubriand 600g for Two-Lobster Mash  
(£10 supplement per person)



### Desserts

Marinated Strawberry-Vanilla Shortbread-Crème Catalan Ice Cream  
Cocoa Barry Dark Chocolate Mousse-Passion Fruit Gel-Mango Sorbet  
Lemon Tart-Soft Meringues-Basil Sorbet



Three courses at £39 per person

Available in the First Floor Brasserie on Tuesday 14<sup>th</sup> February from 6pm

A discretionary 12.5% service charge will be added to your final bill