

## **VALENTINES DAY MENU**

### **STARTERS**

Seafood cocktail, avocado and Marie Rose sauce

Smoked duck and foie gras  
brioche and caramelized kumquat

Roasted winter vegetables tart  
chestnut shavings, pickled mushrooms and red chard leaves

### **INTERMEDIATE**

Pink Champagne granité, glazed Cape gooseberry

### **MAINS**

Roasted fillet of British beef  
mushroom fondant and red wine jus

Grilled fillet of sea bass  
basil mash, marinated vegetables and tomato olive salsa

Artichokes and goat's cheese ravioli  
courgettes, lemon oil and dried figs

### **DESSERTS**

May Fair chocolate variation

Raspberry delice and passion fruit crème brûlée centre

Coffee and petit fours

**3-course £49.00**

VAT inclusive at the current rate.  
12.5% optional service charge will be added to your bill.