

O R R E R Y

Valentine's Day Menu

Amuse bouche

Confit duck raviolo, Champagne velouté

Lobster tartare, avocado, mango

Lamb en croûte, Rockoff onion, rosemary jus

Comté 24-month matured, plum chutney, biscuits
/12 supplement

Rhubarb, rhubarb, rhubarb

Petit fours

Menu 135.00

Wine Pairing 95.00

Kindly note that a £2.00 cover charge per person will apply.
A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.