



VALENTINE'S MENU

5 COURSES FOR £70 PER PERSON

CRISPY CHEESE BALL, COMTE, PICKLED WALNUT KETCHUP (M,G,N,SD)

STARTER

MALDON SMOKED SALMON

Pickled cucumber, dill, crème fraîche, caviar & potato chips (F,G,M)

GAME TERRINE

Spiced apple chutney, pickles & beer bread (G,SD,CE)

POTATO TERRINE

Parmesan, black truffle & chive oil (M,E,MU)

MAIN

SCOTTISH HALIBUT

Cornish crab, buttered Savoy cabbage & shellfish velouté (F,C,M,SD)

VENISON HAUNCH STEAK

Parmesan crust, brown butter mash & truffle jus (M,G,SD,CE)

KEENS CHEDDAR DUMPLING

Wild mushroom & caramelised shallots (E,M,G)

PALETTE CLEANER

LYCHEE GRANITA

DESSERT

DARK CHOCOLATE & CHERRY GATEAU

Jasmin & cherry sorbet (G,M,E,S)

COFFEE & PETIT FOUR

RASPBERRY CHAMPAGNE BON BON (M,S,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information. A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team.

Prices are inclusive of VAT