

# B u R n T   T R u f f L e

## Valentine's Day Menu £60

### C o c k t a i L

#### **Champagne Charlie** 10

Charles Heidsieck champagne, seasonal syrup

### S n a c k

Sprouting broccoli, taramasalata

Freshly baked sourdough, truffle and walnut butter (n)

### S T a R T E R S

Confit duck rillettes on sourdough toast, red endive and pickled rhubarb

White chicory, Roquefort and walnut salad, roasted fig (n)

House cured salmon, kohlrabi, horseradish and passionfruit vinaigrette

### M a i n s

Poached halibut fillet, hispi cabbage, clam chowder and dill oil

Pan roasted venison loin, celeriac puree, pommes anna and curly kale

Jerusalem artichoke pappardelle, brown butter, black winter truffle, confit egg yolk

### T w o   T o   S h a r e

Sirloin on the bone (570g), watercress, béarnaise sauce, truffle and parmesan chips  
*(£30 supplement per 570g piece, by pre-order only)*

### D e s s e r t s

Dark chocolate ganache, caramelised banana, milk sorbet, roasted peanut (n)

Blood orange, whipped yoghurt, meringue, clementine sorbet

Brie de Meaux, Armagnac prunes, walnut loaf (n)

### S t i c k i e s

#### **Homemade limoncello** 3

**Gewürztraminer** Late Harvest, Montes Alpha, Colchagua, Chile (75ml) 5

**Sauternes**, Chateau Laville, France, 2013 (75ml) 7

### S w e e t s

Americano coffee & sweets 4½

Please note the menu is subject to change due to the availability of ingredients

£60 menu to include 4 courses, including snack, starter, main, dessert, all other items ordered will be charged as noted.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n)= contains nuts

Please note parties of 6 or more will have a 10% discretionary service charge added to their bill