

VALENTINE MENU

To Begin

Homemade Focaccia Warm, soft focaccia served with a vibrant beetroot-whipped butter.

Sharing Starters

Whole Baked Sharing Camembert

with Honeyed Truffle A molten Camembert enriched with truffle honey, served with crisp crudités and artisan breadsticks - perfect for sharing.

Half-Dozen Colchester Oysters

Fresh oysters on crushed ice with a delicate shallot vinaigrette.

Beef Carpaccio

Finely sliced prime beef dressed in a Venetian herb emulsion, finished with aged Parmesan shavings.

Mains

Côte de Boeuf for Two

A beautifully roasted sharing cut with classic steak garnishes, rich Béarnaise sauce, seasoned fries, and tempura tender stem broccoli.

Wild Sea Bass

Fillet Crisp-skinned sea bass with a gremolata potato croquette, samphire, and shrimp Vierge.

Cottage Cheese & Leek Cannelloni

Hand-rolled cannelloni filled with creamy cottage cheese and sweet leeks, baked in a lightly spiced tomato stew with gorgonzola and a walnut salad.

Desserts

Assiette of Chocolate for Two

A decadent selection of chocolate tart, warm chocolate fondant, velvety chocolate mousse, and chocolate ice cream.

Passion Fruit & White Chocolate Cheesecake

A luscious cheesecake balancing tropical sharpness with white chocolate sweetness.

Raspberry & Tonka Bean Posset

A silky posset infused with tonka bean, served with Kirsch Chantilly and macerated blackberries.