

# Valentine's day

Three courses 60 per person

## Starters

### Caesar Salad **v**

Baby gem lettuce, crisp ciabatta croutons, buttermilk dressing  
*Make it a Lobster Caesar with lobster tail, garlic and lemon butter 10*

### King Scallop

Boudin noir, apple and watercress, nasturtium oil

### Burrata **v**

Caramelised fig, honey pistachio crumb

### Sea Bream Ceviche

Tiger's milk, pomelo, keta caviar, coriander oil

### Wild Boar Terrine

Bramley apple and cider chutney, cornichons and toasted sourdough

## Mains

### Salmon Fillet

Surf clams, sea vegetables, sauce shellfish marinière

### Pistachio Crusted Chicken

Heritage potatoes, wilted kale, mushroom and white wine velouté

### Black Truffle & Burrata Ravioli **v**

Wild forest mushrooms, crispy sage butter

### Thyme & Butter Basted Fillet of Beef 5 supplement

Pressed potato, parsley root purée, roast salsify, chanterelle, beef jus  
*Upgrade to Surf & Turf - Add three tiger prawns 10*

## Desserts

### Passion Fruit & White Chocolate Cheesecake **v**

Mango sorbet, lime zest

### Café Liégeois **v**

A sundae of coffee ice cream, meringue, cream and coffee liqueur

### Three Seasonal Cheeses

Fig chutney, crackers

### Valentine's Chocolate Indulgence **v** 10 supplement

Single-origin chocolate fondant, gold leaf, Madagascan vanilla ice cream

### *The finer details*

#### **v** vegetarian

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

H<sup>A</sup>R<sup>R</sup>BAR

---

ON 6<sup>TH</sup>

ROOFTOP BAR | KITCHEN | CLUB