

## Valentines Specials

**Bottle of Delamotte Champagne & 4 Oysters SF**  
65.00

**Carlingford Oysters (4) SF**  
*Lemongrass & lychee granita, toasted coconut*  
15.00

**King Scallops N**  
*Vadouvan sauce, bombay potato, finger lime*  
15.95

**Beef Shin Ravioli**  
*Truffle cream, asparagus, puffed tendon*  
15.95

---

**6oz Beef Fillet**  
*Braised beef farci, artichoke puree, beef shmaltz fondant*  
36.00  
*Add ½ lobster + 20.00 / whole lobster + 40.00*

**Skrei Cod SF**  
*Yellow crab curry, Israeli couscous, pak choi*  
28.95

**Lobster Thermidor SF**  
*Native lobster, espelette fries, house salad*  
½ lobster 32.95 / whole lobster 60.00

**800g Salt Aged Club Steak**  
*For two to share, choice of two sides & sauces*  
82.00  
*Add ½ lobster + 20.00 / whole lobster + 40.00*

---

**Dessert Platter To Share**  
*Chefs choice of desserts*  
24.95

**Raspberry & White Chocolate Mousse**  
*Raspberry gel, sable breton, vanilla sponge, raspberry & sorrel sorbet*  
8.95

**Petit Fours**  
*Selection of Artisan chocolates*  
8.95

**Cocktail Special**

**Champagne Blossom**

*Boe peach & hibiscus gin liqueur, hibiscus  
syrup, lemon juice, Champagne*  
12.95

**Cocktail Special**

**Peachy Dreams**

*Haymans Sloe gin, licor 43, peach liqueur,  
peach syrup, lemon juice, soda*  
11.95

**Cocktail Special**

**Whiskey Orchard**

*Toki Japanese whiskey, lemon juice, pink  
peppercorn syrup, pear liqueur*  
11.95

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request.

All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

V – VEGETARIAN | VE – VEGAN | N – CONTAINS NUTS | SF- CONTAINS SHELLFISH