

VALENTINES 2024

WHITE BEAN AND MOREL VELOUTE WITH WARM CANAPES FOR TWO TO SHARE

OR

THREE OSTRAL REGAL OYSTERS NATURAL OR BAKED ROCKAFELLA

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SMOKED SALMON BALLOTINE, CUCUMBER AND ROE

CHARLIE'S CLASSIC BEEF TARTARE WITH OSTRAL CAVIAR

WESTCOMBE CHEDDAR AND ONION TARTLET, WINTER LEAF SALAD

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SALT BAKED TURBOT FROM OUR TROLLEY WITH COSTAL GREENS

SLIP SOLE, BAKED IN WILD GARLIC BUTTER

SALT BAKED CELERIAC - CACIO E PEPE

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TORNEDOS ROSSINI - RHUG ESTATE BEEF FILLET, DUCK LIVER AND RED WINE SAUCETRUFFLE

ROAST HERB FED CHICKEN, CREAMED POTATOES AND WILD GARLIC

JERUSALEM ARTICHOKE AND WILD MUSHROOM ARANCINI, WINTER LEAF SALAD

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GATEAU OPERA WITH HAZELNUT PRALINE, FOR TWO TO SHARE

PARIS BREST, PISTACHIO AND DARK CHOCOLATE

LEMON MERINGUE AND BERGAMOT TART

5 COURSES MENU AT £175 PER PERSON

A DISCRETIONARY SERVICE CHARGE OF 12.5 % WILL BE ADDED TO YOUR BILL. PRICES ARE INCLUSIVE OF VAT.
PLEASE INFORM OUR TEAM IF YOU HAVE ANY ALLERGIES WE NEED TO BE AWARE OF.
ALL OF OUR PRODUCE ARE SUSTAINABLY SOURCED.