

VALENTINE'S DAY 2025

£130 for two

Includes a bottle of red or white wine chosen by our sommelier

SHARING STARTER

WAGYU 'NDUJA FLATBREAD

Burrata | Black Aioli | Fresh Truffles

SHARING STEAKS

All steaks are served with two sides and two sauces

CHATEAUBRIAND

BEEF WELLINGTON

CÔTE DE BOEUF

Las Pampas, Argentina | 500g

Beef Fillet 400G | Wagyu Pastrami Mushroom Duxelle | Puff Pastry Truffle Jus + 10.00 Dedham Vale Beef | England | 800g + 25.00

SIDES AND SAUCES

Please select two sides and two sauces

M CHIPS

Triple Cooked

15-HOUR WAGYU PARMESAN CHIPS

A Thousand Layer Fat Chip Finished with Parmesan Tableside Add Truffle +12.50

MASHED POTATO

Potato Purée

MISO MUSHROOM

King Oyster Mushroom | Miso Fermented Chilli Glaze Mushroom | Ketchup | Lemon | Panko Crumb

DEEP-FRIED BRUSSELS SPROUTS

Parmesan Custard

WOOD-FIRE COOKED BROCCOLI

Tahini Yoghurt | Curried Sesame Seeds

SEASONAL GREENS

Cod's Roe Emulsion | Cavolo Nero | Swiss Chard | Chilli

M SEASONAL SALAD

Baby Gem | Lollo Bionda | Cucumber | Buttermilk Dressing | Mint

CHIMICHURRI BLACK GARLIC AIOLI FIRECRACKER BLUE CHEESE PEPPERCORN BÉARNAISE

SHARING DESSERT

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SNICKERS

Chocolate | Milk Biscuit | Nougat Dulce Ice Cream

