

M E N U D ' A M O U R

£125pp

includes a glass of Piper-Heidsieck champagne

(menu subject to availability)

Tarte Tatin (vg) 680 kcal

Thyme roasted celeriac tarte tatin, black garlic, lambs' lettuce, pumpkin seed granola

Venison 201 kcal

Hand-cut venison tartare, maitake mushroom, cured egg yolk, smoked buttermilk dressing

Oysters - (for two) 156 kcal

Four Jersey rock oysters, Yorkshire rhubarb mignonette



Cheltenham Wellington (vg) 1379 kcal

Cheltenham beetroot and mushrooms, puff pastry, rainbow chard, chestnut pureé, roasted vegetable jus

Sea bream 772 kcal

Pan-seared sea bream, fregola, garlic prawns, tarragon, langoustine bisque, smoked caviar

T-Bone - (for two) 3902 kcal

1kg, 42 day dry-aged, grass-fed Charolais T-Bone, bearnaise

Green beans (v/vg) 8 / Pommes frites (vg) 7 / Potato mousseline (v) 6 / Leaf salad (v) 6



Pina Colada (vg) 602 kcal

Coconut panna cotta, banana & passion fruit sorbet, hibiscus, chilled citrus consommé

Chocolate Aero 582 kcal

Milk chocolate parfait, caramel passion ganache, aerated 70% chocolate

Raspberry Kiss - (for two) 864 kcal

*Raspberry crèmeux, mango compote, honeycomb, meringue, macaroons
yoghurt and raspberry ripple ice cream, pink champagne jelly*



Available

Friday – Saturday 18:00 - 21:30

Sunday 17:00 - 20:00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.