

# VALENTINE'S DAY

Poached Scottish lobster, pickled turnip, coriander, bonito  
*or Burrata, trompette, walnut*

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Oyster, beef tea, braised short rib, horseradish  
*or Pickled mushroom, consomme, chickweed, cumin*

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Salted & baked kohlrabi, Winchester, truffle, cabbage, mustard

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Turbot, Osetra caviar emulsion, sea purslane  
*or January King cabbage, chimichurri, black olive*

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Cumbrian venison, beetroot, parsnip, liquorice  
*or Herb pappardelle, kale, truffle, cured egg yolk*

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Textures of chocolate & sorrel

£ 3 0 0 P E R G U E S T

Glass of Champagne on arrival

Six course tasting menu

Sommelier's selection of matching wines

Bottled water

Tea, coffee & petit fours

Signed copy of Marcus's 'New Classics' cookbook (*one per couple*)

Handmade chocolates to take away

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL