

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

£ 1 6 5 PER GUEST

Six course tasting menu

Bottled water

Tea, coffee & petit fours

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

Handmade chocolates to take away

Glass of champagne and sommelier's selection of matching wines

£135 per guest

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

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