The Perfect Pairing Menu

Available Friday 13th & Saturday 14th February

£40 per person

While you wait

Glass of Fizz each (white or rosé)
Olives à la provençales & Artisan popcorn

Lover's Sharing Platter

Asparagus mimosa | Prawn Marie Rose cocktail
Tahini walnut hummus | Artisan sourdough

Mains

Flat-iron steak served medium-rare, basil hollandaise, pommes Anna, roasted Provençal onion [gf, dfo]
Amour de saumon en papillote, garlic butter, sun-dried tomato, Paris mushrooms, courgette, on focaccia "saucer"
"Marry Me" chicken, roasted garlic, soleggiati, Parmesan, cream, basil, oregano, with garlic Paris mash and tenderstem [gf]
Bucatini in Chianti, field mushrooms, crumbled feta, torn parsley, chilli flakes [ve, dfo]

Petites Douceurs pour deux

Milk chocolate bombe | Rhubarb-ginger cheesecake
Mango-lemon sorbet "affogato"
Coffee service

v – vegetarian | ve – vegan | gf – gluten-free | df – dairy free | o – option available

For food allergies or intolerances, please speak to your server about the ingredients in your food or drink before ordering.

Tips gladly welcome if you enjoyed your time with us.
A discretionary service charge of 12.5% will be added to tables of 6 or more guests.