

**THREE-COURSE
VALENTINE'S DAY MENU**

£80 PER PERSON

Including a glass of Billecart-Salmon Brut Champagne

STARTER

Classic lobster Thermidor

Baby gem, soft herb & shaved radish salad

(for two)

MAIN

1kg Tomahawk of 45 day aged native breed beef

hand cut beef dripping chips, beer battered onion rings,
watercress & bearnaise sauce

(for two)

PUDDING

Sharing plate of P+SM desserts

(for two)

Chef Director: Mark Sargeant

If you require further information on ingredients which may cause allergy or intolerance, please speak to a member of our staff before placing your order. If you do have an allergy or intolerance it would be helpful if you inform a member of staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation.

A discretionary service charge of 12.5% will be added to your bill.