

Valentine's Dinner 14th February

Apéritif

I am very specific with my negroni 14
Moët & Chandon Brut NV - Kent 24

Snacks

Finocchiona - Traditional salami from Tuscany 11
Coppa - Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg 11

À la carte - 3 Course £95

Crisp Sutton Hoo chicken, black winter truffles 'Melanosporum' fresh hand cut macaroni (Supp £10)
Salsify cooked in salted butter, Vacherin Mont d'Or, conference pear, thyme and heather chapelure
Barbequed Galician octopus + ragu takoyaki, grilled leeks, tempura shiso leaf
Sea bream ceviche, sea herbs, potato

Fallow venison roasted, Violino pumpkin, roast cauliflower, filled medjool dates
Denbighshire lamb, roasted and slow cooked, sweet potato, aubergine and miso purée
Isle of Gigha halibut, celeriac fondant, brown shrimps, lardo di Colonnata
Slow baked delicata pumpkin, goats curd, toasted seeds, autumn salad with sweet spice and clementine

Selection of English and French farmhouse cheese from La Fromagerie (Supp £8)
Chocolate nemesis, raw crème fraîche
English custard tart, golden sultanas, pine nuts, salted butter
Rice pudding, Estate dairy full fat milk jam, caramelised hazelnuts
Wild honey ice cream, Bermondsey raw honeycomb, warm honey and lemon Madeleine (15mins)
Clementine sorbet, citrus salad, crisp wafer

Wild Honey is proud to be supporting StreetSmart, a £1 discretionary donation has been added to fund the homelessness charity.

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.
Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 15% service charge will be added to your bill.