

Valentine's Menu



Saturday 14 February

Lunch 12pm-4pm | Dinner 6pm-8.30pm

£65 per person

CANAPÉS

Duck liver parfait choux bun | cheddar chive and leek tartlets |
smoked salmon blini

Bread and marmite butter

STARTERS

Truffle honey glazed Camembert | sourdough | chutney (to share)

Oysters (3 per portion) | mignonette | lemon | tabasco

Chicken liver parfait | onion chutney | brioche melba | madeira jelly

Mushroom gratin | parmesan | truffle | crispy shallot | sage

MAINS

Beef wellington | truffle mash | red wine jus
(to share with a £15 supplement)

Whole Dover sole meunière | new potatoes | caper butter | kale
(to share)

Pan fried duck breast | duck leg and brioche gratin | cherry gel
kirsch jus

Truffle gnocchi | wild mushrooms | carrot purée | butternut squash

DESSERTS

Manjari chocolate delice | caramel | yoghurt ice cream

Rum baba | burnt honey ice cream | lemon thyme syrup

Passionfruit soufflé | banana ice cream

"Strawberries and cream" strawberry bavarois | balsamic macerated
strawberries | brandy snap | vanilla ganache | basil sauce

Please let us know if you have any dietary requirements and a member of our team will be happy to guide you. Unfortunately, we cannot guarantee the absence of traces of any allergens within your meal. Game meat may contain shot, foods may potentially contain shell/bone.