

Valentine's Day Menu

14th of February 2025

Early seating £110 per person

Late seating £150 per person

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person.



AMUSE BOUCHE

Roasted Jerusalem artichoke velouté, potato crisp, garlic oil (v)

STARTERS

12 Jersey oysters, pickled cucumber pearl, Avruga caviar, tarragon oil (for 2 to share)

Beetroot & goat's curd tartelette, pine nut crumble, sorrel, beetroot tuille (v/vg)

Chicken liver parfait, spiced butter sablé, pear & ginger chutney

MAINS

Whole native grilled lobster, lobster & Devon crab gratin, rosemary fries (for 2 to share)

300g Herefordshire fillet of beef, ox cheek ragout, burnt butter pomme mousseline

Wild mushroom & caramelized shallot tarte tatin, black truffle vinaigrette (vg)

SIDES

Wilted baby spinach, roasted garlic / Winter truffle pomme mousseline

DESSERTS

"Paper planes" chocolate, passion fruit & ginger

"Our movie" white chocolate, champagne, red fruit

"Life is a picnic" hazelnut, chocolate & caramel

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