

Valentines Day Menu

145

Roasted Orkney scallop, truffle mash, apple puree, celeriac

King prawn & lobster raviolo, smoked hay butter, courgette & basil, shellfish bisque

Line caught sea bass, St Austell Bay tempura mussel, Maitake mushrooms, Vadouvan

Tournedos Rossini, 65 day dry-aged beef fillet Périgord truffle

Dark chocolate delice, Yorkshire rhubarb, Champagne & rose petal sorbet

Petit fours

Discretionary 12.5 % service charge will be added to your final bill. All prices include VAT.

Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our cheese is made from raw milk.

Please refer to your waiter for more information.



Vegetarian Valentines Day Menu

14.02.2025

145

Violet artichoke barigoule, truffle butter sauce, apple & celeriac

Wild mushroom aquerello rice, roasted ceps, first press olive oil, Perigord truffle

Delica pumpkin, braised Roscoff onion, hazlenut & miso dressing

Root vegetable & Gruyère terrine en croute, roasted turnips, trompette mushrooms

Dark chocolate delice, Yorkshire rhubarb, Champagne & rose petal sorbet

Petit fours