



Sharing Valentine's Dinner Menu

Saturday 14th February 2026

£75.00 per person

Starters

Lemon & Basil Grilled Prawns (Sh,So,Su,G,Se)

Kohlrabi, mooli, Japanese soy dressing

Free Range Corn Fed Chicken Roulade (G,Su,E,M)

Pickled mushrooms, Sherry dressing, brioche

Spiced Cauliflower Tempura (G,V)

Cucumber, pomegranate, zhoug

Intermezzo

Passion Fruit & Grenadine Sorbet (V,PB,So)

Main Courses

Devon Grass Fed Sirloin of Beef (M,Su)

Hassel back potatoes, baby vegetable medley, Red Wine jus

Gressingham Duck Breast (Su,M)

Dauphinoise potatoes, butternut squash, braised red cabbage, Grand Marnier jus

Spiced Monkfish (Mu,F)

Chickpeas, baby spinach, Kollam Kulamab sauce

Desserts

Strawberry & Champagne Posset (G,M,E,Su)

Shortbread heart biscuit

Rich Chocolate Fondant (G,M,E,So)

Chantilly cream

Salted Caramel Cheesecake (G,M,E)

Butterscotch sauce

A discretionary 12.5% service charge will be added to your bill for all food and beverage services
and will be shared by the entire team

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you
when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian