



Valentine's Day Dinner Menu

Saturday 14th February 2026

£99.00 per person

Roscoff Onion Soup (V,Ce,G,Su,Mu,M)

Tome De Laguiole Croute



Octopus Terrine (Mu,M,Su,Sh,Ce)

Langoustine Ceviche Smoked Roe Taramasalata & Cucumber Snow

OR

Shiitake & Napa Cabbage Gyoza (V,Ce,Mu,M,Su,N)

Anis Pickled Shimeji, Yazu Beurre Blanc, Edamame Puree, Tempura Enoki



Grass Fed Beef Sort Rib Pave (Mu,C,Sh,G,Ce,Su,Mo)

Baked Bone Marrow Maldon Oyster, Truffled Celeriac, Bordeaux Jus

OR

Crispy Roasted Turbot (V,Mu,Su,N,F,Ce)

Gueng Kiew Waan Coconut Sauce, Sticky Jasmine Lime Rice, Lotus Root Crisps, Sauté Okra , Lime Pearls



Dessert Trio

Rose Water Cheesecake, Ginger Crumb (V,E,M,G,Su,Mu,Ce)

Rhubarb & White Chocolate Cremeux (V,E,M,G,So,Mu,Ce)

Milk Chocolate & Violet Choux Bun (V,E,M,G,So,Ce,Mu)

Coffee & Chocolate Hearts

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

Vegetarian dishes can be made plant-based upon request.