



Valentine's Dinner Menu

Friday 12th February to Sunday 14th February 2027

£99.00 per person

Starter

Seared Scallops (Sh, M, Su, Ce, Mu)

tartiflette, ventreche bacon crisps, verjuice poached grapes

or

Miso Glazed King Oyster Mushroom Scallops (Se, Su, Ce, Mu, V)

tom kha broth, green papaya salad

Main Course

Fillet of Grass-fed Beef (Su, Ce, Mu, E, M)

ox cheek and savoy bon bon, Jerusalem artichoke au gratin, sauté girolles, sauce Choron, radish peals, jus

or

Baked Acorn Squash Stuffed (Su, Ce, N, V)

walnut espuma, pickled padrons, popped wild rice, candied satsuma

Dessert

Trio of Cannoli (M, G, N, Su, E)

Dark chocolate and tarragon, earl grey and yuzu, pistachio with white chocolate and rose

or

Three Cheeses (M, G, Su, Ce)

crackers, quince jelly, grapes, chutney

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

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