

Valentine's Day



Valentine's Day Menu

Four-Course Menu for £160 per Couple

STEP INTO A MAGICAL EVENING CRAFTED TO HONOR LOVE AND TANTALIZE YOUR SENSES. YOUR VALENTINE'S DINING EXPERIENCE PRESENTS A CAREFULLY CURATED FOUR-COURSE MENU, SHOWCASING A DELIGHTFUL FUSION OF EXQUISITE FLAVORS, A ROMANTIC ATMOSPHERE, AND ATTENTIVE SERVICE. ELEVATE YOUR NIGHT BY ADDING A BOTTLE OF HOUSE WHITE, RED, OR ROSÉ WINE.

ARRIVAL POTION OF LOVE: SAVOR OUR DELIGHTFUL FIZZ LOVE TO KICK OFF YOUR EVENING

FIRST COURSE: REFINED STARTERS

Comté & Ox cheeks
Croquettes, Crispy Leek,
Siracha Mayo

or

Red Cabbage Cured Salmon,
Blood Orange Segments, Citrus
Vinaigrette, Salmon Roe (gf) (df)

or

Beetroot & Goat's Cheese
Terrine, Pomogranate, Honey,
Herb Oil (v) (gf)

SECOND COURSE: THE MAIN EVENT

Celebrate your love and share a special moment with your other half sharing these special platters

FROM THE FARM: 35 OZ TOMAHAWK STEAK

Served with Rosemary Wedge Potatoes,
Sautéed Vegetables, Vine Cherry
Tomatoes, Confit Garlic, and a selection of
sauces: Béarnaise, Peppercorn, Mushroom,
or Red Wine Reduction

or

FROM THE GROUND: VEGETARIAN PLATTER

A vibrant selection of Hummus, Fresh
Crudités, Crispy Falafel, Cheesy Portobello
Mushroom, Quinoa-Stuffed Courgette,
Smoky Baba Ganoush, and a variety of
Artisan Bread (v) (ve)

THIRD COURSE: SWEET INDULGENCE

A delightful duo of Choux Craquelin filled with rich chocolate
mousse, alongside a Mille Feuille filled with luscious raspberry
custard cream. (v)

FOUR COURSE: A REFRESHING DIGESTIVE SHOT ACCOMPANIED BY DELIGHTFUL MACARONS.



All our prices are inclusive of VAT at the prevailing rate

(v) - Vegetarian (vg) - Vegan (gf) - Gluten Free (df) - Dairy Free Certain Dishes can be made Gluten or Diary Free on request. Please ask on arrival

Please ask our staff about the ingredients used in our dishes and any allergen information.

A discretionary service charge of 125% will be added to your final bill.