



Valentines Day Menu

14.02.2026

145

Lincolnshire poacher & truffle gougère

Brixham crab, potato rosti, Imperial caviar

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

Aged Cumbrian beef fillet, roasted cep, smoked bacon &
Périgord truffle bordelaise, horesradish mash

Yorkshire rhubarb, madagascan vanilla parfait, stem ginger
ice cream, Champagne & rose

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

14.02.2026

145

Lincolnshire poacher & truffle gougère

Potato rosti, celeriac remoulade

Roasted Jerusalem artichoke, cashew pesto, smoked
chestnut, red onion marmalade, artichoke veloute

Cep & Perigord truffle pearl barley, trompette mushrooms,
black garlic emulsion

Yorkshire rhubarb, madagascan vanilla parfait, stem ginger
ice cream, Champagne & rose

Petit fours

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