



Valentine's Day Menu

3 courses - £80/ person

- including a glass of Moët & Chandon Rosé Impérial -

Smoked salmon tartare
pickled cucumber, lemon gel, crispy shallot crumbs

Truffled Arlington white egg & Siberian caviar
warm potato salad, watercress

Black Forest ham
marinated kohlrabi, pink peppercorn, onion purée, shaved radish

Trio of beets (V)
whipped goat cheese, pea shoots, seeds, balsamic vinegar

Spiced potato soup (V)
chilli oil, parsley

Native breed grass-fed beef fillet & duck liver sauce
potato Rösti, spinach, young carrots, Madeira jus

Tea dusted chalk stream trout
celeriac purée, Brussels sprouts, Port wine reduction

Whole Shetland monkfish for 2
samphire, spinach, green beans, crushed thyme & lemon potatoes, cherry tomatoes, olive oil coulis

Spinach ravioli (V)
roasted parsnip, carrot purée, toasted hazelnuts, brown butter

Crispy vegan potato roll
savoy cabbage, mushrooms, beetroot purée, carrots, pearl couscous

Passionfruit pavlova for 2
meringue, passionfruit cream, passionfruit sorbet

Raspberry rose
raspberry & lychee mousse, raspberry compote, pistachio sponge, rose & white chocolate ganache

Chilli & chocolate
chilli spiced brownie, grue nibs, pink peppercorn ice cream

Farmhouse cheeses
*selection of pasteurised and unpasteurised cheeses,
apple chutney*

This will be the only menu on offer in our upper floor Restaurant on Valentine's Day.

To confirm your reservation we kindly ask the total food cost to be pre-paid and a booking form to be signed. There will be a 7 days cancellation policy in place. A member of our team will be in touch to finalise your booking.