

Canapés

2 canapés per person

Starters

Aperol infused salmon gravlax, horseradish Chantilly, Keta salmon caviar,
pumpernickel crumbs

Salt baked celeriac, smoked beetroot pure, pickled chestnut mushrooms V

Duck liver parfait, honey & fig chutney, toasted Brioche

Sorbet

Limoncello sorbet

Mains

Sun dried tomato & pine nuts stuffed chicken Ballotine wrapped in prosciutto,
fondant potato, asparagus, and Madeira jus

Pan fried filet of sea bass A la Francaise, baby gem, smoked pancetta, silver
skin onions, beurre blanch and garden peas

Ricotta & Spinach cannelloni, pine nuts Parmesan cream V

British Chateaubriand to share, gratinated baby potatoes, buttered French
beans, green peppercorn sauce, and Béarnaise sauce
(to share with supplement £40)

Desserts

Strawberry crème Brûlée, homemade shortbread and strawberries

Dark chocolate Delice, honeycomb, blackberry coulis and crème fraîche

Cheese Board, Long Clawson Stilton, Rutland Red Leicester,
Lincolnshire Poacher, Homemade Chutney,
Biscuits & Grapes

£60 per person

Please advise the team of any food allergies.

A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.

14.02.25

Valentine's Menu

Wine Flight £39

Amata Prosecco, Veneto, Italy V

125 ml

Classic and stylish Prosecco, with delicate aromas of green apple, succulent pear and lifted citrus notes. Balanced, with fine bubbles and an attractively crisp finish.

Sancerre, Domaine Merlin-Cherrier, Loire, France V

175 ml

This is a classic Sancerre, packed with intense lemon and citrus characters, with refined mineral overtones and an elegant intensity on the palate. 2022

Côtes du Rhône 'Les Vignes du Prince' Vieilles Vignes
Cellier des Princes, Rhône, France V

175 ml

A quintessential Côtes du Rhône offering beguiling complexity and vibrancy with lavender, gingerbread, orange blossom and raspberry layered with savoury nuances

or

Pinot Grigio, Il Casone, Veneto, Italy

175 ml

A fresh Pinot Grigio delivering fine, delicate aromas of apricot and linden flowers. Full with a beautifully balanced palate of mango fruits in an easy drinking style. 2023

Côteaux du Layon Saint Aubin, Domaine des Forges Loire
France V

125 ml

An exquisite sweet wine with aromatic notes of exotic fruits and dried apricot. The palate is underpinned by fresh acidity which beautifully balances the richness of fruit. Mineral overtones add complexity through to a long, persistent finish. 2023



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