



## Valentine's Day Dinner Menu

Friday 14<sup>th</sup> February 2026

£80.00 per person

### *Starter*

**Pork "Cassoulet" Terrine** (E,Su,Mu)

Aioli, sweet & sour tomato, mini hash browns

**Roasted Onion Hummus** (PB,V,Su,Se)

Chard pickled cauliflower, beetroot chimichurri, plant based dressing



### *Main Course*

**Fillet of Beef Wellington** (M,G,E,Su)

Wild mushrooms, black truffle pressing, confit shallot, peppercorn café au lait

**Celeriac Fondant** (PB,V,So,G)

Roasted pumpkin puree, barbecue leek, miso & thyme crust



### *Dessert*

**Salted Caramel Mousse** (N,G,M,E)

Hazelnut praline, caramel ice cream, baked hazelnuts

**Sunken Chocolate & Raspberry Cake** (PB,V)

Raspberry compote raspberry sorbet

### **Coffee and Petit Fours**

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

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 & dairy  
Mo – molluscs Mu – mustard N – tree nuts P – peanuts PB – plant based Se – sesame Sh – shellfish So – soybeans  
Su – sulphur dioxide & sulphites V – vegetarian