



Valentine's Day Dinner Menu

Saturday 14th 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