



Valentine's Day Celebration 2026

APERITIF & CANAPES

125ml Galvin Champagne Réserve Brut NV
&
Rosemary focaccia & Bayonne ham
∞

STARTERS

Beetroot cured sea trout, citrus crème fraîche & caviar
Velouté of chestnut mushrooms, chervil & herb chantilly
Lasagne of Dorset crab, beurre Nantais & pea shoots
Potato hash brown, steak tataré & confit egg yolk
∞

MAINS

Roast Skrei cod, charlotte potato, roast sasify, button onions & bacon
Fillet of Scottish beef Wellington, green beans, celeriac puree & Port wine sauce
Truffle stuffed Suffolk chicken, savoy cabbage, baby leeks & herb gnocchi
Iron bark pumpkin risotto, sage beignets & aged parmesan
∞

DESSERTS

Apple tarte tatin, milk ice-cream & vanilla caramel
Valrhona chocolate fondant, blood orange & caramelised white chocolate
Truffle Brie de Meaux, raisin & walnut bread
∞

£90pp restaurant/£80pp pub

Please let the manager know of any allergies or dietary requirement

An optional gratuity of 12.5% will be added to your bill