Valentines' day 2026

Blood orange negroni
Strawberry bellini
Glass of champagne

Gruyère and parmesan croquette with roasted red pepper coulis

Mushroom soup, trompette de la mort
Blood orange & fennel salad, piquillo peppers, pomegranate seeds, orange & cumin dressing (v gf)
Tuna tartare, shallot, cucumber, chilli, chive, tobiko caviar, lime leaf coconut milk (gf)
Crab tortelloni, confit cherry tomatoes, samphire, Devon crab, Aleppo chilli
Beef fillet carpaccio, parmesan, rocket, truffle oil (gf)

Butternut squash risotto, sage gremolata, baby spinach (gf) (vegan option available)
Seared sea bream, warm courgette, aubergine & red pepper salad, fresh basil pesto (gf)
Roast cod, chorizo, morcilla, peas, pea shoots, tomato, haricot beans (gf)
Grilled chicken breast, tenderstem broccoli, glazed carrots & parsnips, creamy tarragon sauce (gf)
Roast lamp rump, roast beetroot & onions, Cavallo Nero, Pommes Anna, redcurrant & blackberry jus (gf)

Sorbets & ice cream (v gf)
Treacle tart, clotted cream
Dark chocolate marquise, raspberries, crème fraiche, raspberry coulis (gf)
Mango cheesecake, passionfruit jelly
Caramel panna cotta, crystalised white chocolate (gf)

£75

gf Gluten free v vegan n contains nuts
Please let one of the waiting staff know if you have any allergies, we cannot guarantee the absence of traces of nuts in any of our dishes
An discretionary 12.5% service charge has been added to your bill