

VALENTINE MENU

12-14TH FEB 2026
FROM £49.99

STARTERS



ROASTED BEETROOT GREEN PEA KEBAB

Caramelized onion, stuffed roasted beetroot & green pea kebab, cucumber mint salad, minted vegan yoghurt dallops, pomegranate pearls

BURRATA AL PESTO

Balsamic roasted cherry tomatoes, thai basil pesto, toasted garlic sourdough bread

PAN SEARED SCALLOPS (SUPPLEMENT £6)

Silky cauliflower puree, garlic parsley butter, coral tuille

SMOKED SALMON

Dill lemon cured smoked salmon, zesty cream cheese mousse, herb oil, grapefruit citrus gelee

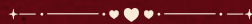
CONFIT DUCK RILLETTES PASTILLAS

Tangy citrus mayonnaise, purple cabbage and granny smith slaw

CURRIED PARSNIP SOUP

Fresh cilantro, granny smith matchsticks, garlic chilli oil

MAIN COURSE



SAGE SHALLOTS CONFIT DUCK LEG

Thyme beetroot risotto, herb roasted carrots, chestnut mushroom ragout, port and cherry wine jus

GRILLED HARISSA TOFU STEAK

Red wine mushroom risotto, grilled asparagus, herb roasted nuts, pea shoot cress

ROAST FILLET OF SEABASS

Lemon dill marinated seabass, young soya bean and pea ragout, saffron shrimp velouté, mandarin fennel salad

FILLET STEAK (SUPPLEMENT £12)

Rosemary Garlic marinated fillet steak, garlic truffle mash potatoes, roasted asparagus, red wine peppercorn sauce

CHICKEN & TRUFFLE SCENTED PORCINI MUSHROOM LINGUINE

Porcini and wild mushroom ragout, sundried tomatoes, wilted spinach and parmesan

PISTACHIO CRUSTED LAMB CHOPS

Truffle mash potatoes, chantey carrots, Indian pearl shallots and rosemary infused red wine jus

DESSERT



RUBY AMOUR

Chocolate mousse, berry compote, chambord crystal jelly

HAZELNUT TRUFFLE DELIGHT

Hazelnut Praline, Espresso Chantilly Quenelle with Vegan Vanilla ice-cream

PISTACHIO MOLTEN MÉLANGE

Pistachio Cream, Vanilla crumble with Chocolate ice-cream

ROSE AND CINAMON TRES LECHES

Chiffon Vanilla Cake, rose and cardamom Tres Leches and Pistachio

 VEGETARIAN  VEGAN  GLUTEN-FREE

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 10% will be added to your bill.