



A large, ornate, cursive-style text that reads 'Happy Valentine's Day'. The text is filled with various sizes of red hearts of different shapes, including small hearts and larger, solid red hearts.

Add a bottle of
Champagne de Saint-Gall la Tradition Premier Cru

£85 - £65

Moët & Chandon Brut Impérial

£90 - £70

Valentine's Set Menu – Terms & Conditions
V – Suitable for vegetarians, VG – Suitable for vegans, GF – Gluten free, GFO – Gluten free option available. Our Valentine's Set Menu is served exclusively on 14th February 2026, and only the dishes listed on this menu will be available on the day. A discretionary 10% service charge will be added to your bill and is shared among all members of our team in recognition of their service and hard work. Please inform a member of staff of any allergies or dietary requirements before ordering; while every effort is made to accommodate these, all food is prepared in an environment where allergens are present and we cannot guarantee the complete absence of allergens. All dishes are prepared with care, weights are approximate, items are subject to availability, and management reserves the right to make changes where necessary.

Valentine's

SET MENU

£80 PP

SATURDAY 14/02/2025

Starters

Wagyu Beef Tataki

lightly seared wagyu beef, thinly sliced and served with ponzu dressing, sesame, seaweed, spring onion and fresh chilies - GF

Baked Scallops On Shell

with cauliflower purée, crispy pancetta, herb crumb and lemon butter sauce - GF

Beetroot & Avocado Tartare

with capers, shallots and chives, dressed with lemon-dill dressing, served with crostini - V, VE, GFO



Mains

8oz Fillet Steak

with potato dauphinoise, cavolo nero, candied beetroot, roasted bone marrow and cognac jus - GF

Parma Ham-Wrapped Monkfish

with pea and mint risotto and a champagne butter sauce - GF

Mushroom & Butternut Squash Wellington

wrapped in crisp puff pastry, served with truffle mash, roasted vegetables and a rosemary jus - V, VE



Homemade Desserts

Chocolate Dome

silky dark chocolate mousse with a raspberry and candid hazelnut crunch, finished with a gold glossy glaze - V, GF

Champagne & Strawberry Cheesecake

Vanilla cheesecake topped with champagne-infused strawberries, strawberry jelly, and a vibrant strawberry coulis - V

Apple Tarte Tatin

caramelised apple tarte tatin, served warm with mango ice cream- V, VE