

Valentine's Dinner Menu

Saturday, 14th February 2026

Apéritif & Canapés

'Roux Royale' cocktail

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Smoked salmon mousse tartlet

Smoked duck rillettes, crispy polenta

Deep fried goat's cheese bites, honey & chilli (v) (ngci)

Starters

Oysters , raspberry & shallot vinaigrette (ngci)

or

Steak tartare, cured egg yolk & spicy ketchup

or

Burrata, watercress, fig & pomegranate salad (v) (ngci)

Mains

Saffron risotto, pine nuts, parmesan foam & gremolata sauce (v)

or

Lemon sole with mussels, samphire & crushed new potatoes, Champagne sauce

or

Suckling pig, apple chutney, chilli & coriander fondant potato

Cheese & Desserts

Selection of 3 artisan cheeses with chutney & biscuits

or

Warm dark chocolate chilli fondant, raspberry sorbet (v)

or

Apple tarte tatin with cinnamon ice cream (v)

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Coffee or tea, chocolate truffle & lemon Madeleine (v)

£105.00 per person

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients.

Full allergen information is available upon request. Please ask a member of our Management team.

All prices are inclusive of VAT at the current rate.

A discretionary 10% service charge will be added to your final bill.