



VALENTINE'S DINNER

WEDNESDAY 14TH FEBRUARY 2024

BREAD

Sundried tomato + basil focaccia, infused rapeseed oil, sauce vierge.

BEETROOT

Beetroot carpaccio, goats curd, bitter leaf, pickled walnut.

MONKFISH

Roast monkfish, carrot, coriander, Thai green sauce.

BEEF

*Seared fillet of Yorkshire beef, cauliflower, yeast, smoked cheddar.
Crispy bone marrow potatoes (To share)*

RHUBARB + BLOOD ORANGE TRIFLE (To share)

White chocolate, tarragon crèmeux, rhubarb + ginger doughnuts.

CHEESE +12

Selection of 3 British artisan cheeses, grapes, pickled walnut, fig preserve, sourdough crisps.

SWEETS

White chocolate + rose water fudge.

65 PER PERSON

*Due to the nature of our kitchen, we cannot guarantee that food prepared will be free from allergen ingredients.
No alternative menu available on the evening.*