



Starters

ROASTED PARSNIP & MAPLE SOUP (VE)
Parsnip crisps, 100% maple syrup, nutmeg

OAK SMOKED SALMON
Chive cream cheese, lemon oil, rye bread

CARAMELISED FRENCH ONION SOUP (GF*)
Gruyère crouton, grated Wiltshire truffle

DEVILLED WHITBY CRAB & SALMON CAKE
Celeriac & apple remoulade, dill mayonnaise, Granny Smith apple, micro herbs

BURRATA (GF, V)
Salt baked beetroot & squash, roasted hazelnuts, molasses & sherry vinegar dressing

JAMON IBÉRICO CEBO CAMPO (DF*, GF*)
Black figs, Manchego, Moscatel & honey dressing, charred sourdough

THREE CHEESE ARANCINI
Tomato & chilli jam, grated Parmesan

Sides

SOURDOUGH BREAD (V) £8
Aged balsamic & extra virgin olive oil

GORDAL OLIVES (VE) £9
Marinated in fennel & chilli

SEASONED FRIES (GF, VE) £9

FRIES £10
Smoked paprika, Manchego (GF)

TRUFFLE & PARMESAN FRIES (GF) £12

GEM LETTUCE £8
Caesar dressing, crispy onions (GF*)

CHARRED TENDERSTEM BROCCOLI, £9
Toasted almonds (DF*, GF, V)

GRILLED VEGETABLES (GF, VE) £8

VALENTINE'S MENU

£125* per person
Three course dinner and a glass of champagne.
Please choose a starter, main course and dessert. (*£) Supplement payable on select dishes.

Main Courses

FILLETS OF GRILLED SEABASS (DF, GF)
Garlic & olive oil marinade, mixed bean salad, wood fired peppers, red onion & tomato salsa

LOBSTER RISOTTO (GF) *£20
Acquerello rice, bisque, saffron, Native lobster, fresh herbs

SLOW COOKED PORK BELLY (GF)
Pommery mustard mashed potato, creamed cabbage & Alsace bacon

WILD MUSHROOM STROZZAPRETI (VE)
Porcini cream, spinach, woodland mushrooms, cashew & truffle crumb

CHICKEN SCHNITZEL (DF)
Fried hen's egg, crispy capers, potato salad, lemon

ROASTED BRASSICAS (VE)
Cauliflower, Tenderstem broccoli, kale, warm Freekeh salad, pumpkin & sunflower seeds, Tahini dressing

SPICED BUTTERMILK CHICKEN BURGER
Smoked cheddar, chipotle mayonnaise, slaw, seasoned fries

From the Grill

HIMALAYAN SALT AGED SIRLOIN STEAK (8oz, GF)

HIMALAYAN SALT AGED RIBEYE STEAK (8oz, GF)

HIMALAYAN SALT AGED BEEF FILLET STEAK (8oz, GF) *£10

WARRENDALÉ WAGYU DENVER STEAK (8oz, GF) *£10

All steaks served with seasoned fries & watercress

Peppercorn sauce (GF)

WHOLE GRILLED WHITBY LOBSTER (GF*) *£20
Served with garlic & parsley butter, watercress, seasoned fries

PLANT BASED BURGER (VE)
Onion chutney, tomato, gem lettuce, seasoned fries

WARRENDALÉ WAGYU BURGER (GF*)
Smoked cheddar, crispy ham, dill pickles, caramelised onions, brioche bun, seasoned fries

To Share (For Two)

SURF & TURF (GF)
Whole grilled Whitby lobster, two dry aged fillet steaks, watercress, seasoned fries, peppercorn sauce, garlic & parsley butter

*£35 pp

To Finish

SELECTION OF BRITISH ARTISAN CHEESES
Served with seasonal fruit chutney, grapes, quince, orange blossom macerated apricots, selection of biscuits
Please ask for today's cheese offering

THREE SCOOPS OF ICE CREAM (GF*, V)
Madagascan vanilla | Chocolate brownie | Cookies & cream
Violette | Dulce de leche | Mascarpone

THREE SCOOPS OF SORBET (GF*, VE*)
Strawberry & rose | Peach & passionfruit | Piña colada
Lime & basil | Raspberry

To Share (For Two)

OCOA CHOCOLATE GÂTEAU ST HONORÉ
Caramelised puff pastry, chocolate crème pâtissière, chantilly cream, chocolate choux au craquelin

A VELVET GIFT
Dark berries with almond genoise, raspberry & Champagne gelée, spiced vanilla bean mousse

MADAGASCAN VANILLA CRÈME BRÛLÉE (GF*, V)
S'mores cookie

APPLE CRUMBLE (V)
Served with vanilla ice cream & Calvados custard

Champagne Cocktails

HARVEST MOON £22
Hennessy, Cocchi Americano, Pear, Maple Syrup, Moët & Chandon Brut

FROSÉ CINNAMON GROVE £22
Belvedere, Apple Juice, Cinnamon, Lemon Juice, Moët & Chandon Brut

MOËT & CHANDON

ALLERGENS & DIETARIES: GF - GLUTEN FREE / V - VEGETARIAN / VE - VEGAN / * - ADAPTABLE.
please speak to a member of staff to advise of any dietary needs or to request calorific information.
a discretionary 12.5% service charge will be added to your bill.