



VALENTINE'S DAY DINNER MENU

Crisp Sutton Hoo Chicken, Hand-Cut Macaroni,
Black Winter 'Melanosporum' Truffles

Dived Isle of Orkney Scallop, Daube of The Skirt, Potato Purée

Saddle of Aynhoe Park Venison, Winter Vegetables,
Armagnac, Medjool Dates

or

Line Caught Wild Seabass, Witloof Chicory,
Vermouth and Blood Orange

Yorkshire Rhubarb Pavlova

Mignardises

£160 per person
Including a glass of champagne

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, that ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.
Price includes VAT. A discretionary 15% service charge will be added to your bill.



VALENTINE'S DAY DINNER MENU
Vegetarian

Shimeji And Enoki Mushroom Chawanmushi 'Japanese Style

Celeriac Velouté, Decana Pears, Toasted Buckwheat

Ricotta Dumplings 'Gnudi',
Parmesan and Black Winter 'Melanosporum' Truffles

Yorkshire Rhubarb Pavlova

Mignardises

£95 per person
Including a glass of champagne

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