



SAMPLE VALENTINE'S DAY LUNCH MENU

Starters

Crisp Sutton Hoo chicken, black winter truffles, hand cut macaroni, truffle sauce (Supp £10)
Dorset crab - Salad of the white meat, brioche sandwich of the brown, custard of the bisque
Classic duck, chicken and pork terrine 'en croute', spiced relish
Warm Lincolnshire smoked eel lacquered with sanshō pepper, heritage beetroot, satay relish

Mains

Saddle of Aynhoe Park fallow venison, Delica pumpkin, salsify, walnut & Armagnac
Loire valley rabbit - roast saddle, slow cooked shoulder 'pastilla', celeriac fondant
Hand rolled ricotta dumplings - gnudi, late autumn vegetables, black winter truffles
Cornish line caught wild seabass, Moro blood orange, spinach parcel, Belgium Witloof chicory

Desserts

English and French farmhouse cheese from La Fromagerie, quince paste, crackers
Congoese cru Virunga 70% chocolate nemesi, crème diplomat
English custard tart, golden sultanas, pine nuts, salted butter
Classic Paris - Brest, praline crème patissiere
Warm apple tart tatin (serves 2-4)

£95 per person
Including a welcome drink

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.