



## 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.



## VALENTINE'S DAY DINNER MENU

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

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

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

*or*

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

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Yorkshire Rhubarb Pavlova

Mignardises

**£160 per person**  
Including a glass of champagne

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**VALENTINE'S DAY DINNER MENU**  
*Vegetarian*

Shimeji And Enoki Mushroom Chawanmushi 'Japanese Style

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Celeriac Velouté, Decana Pears, Toasted Buckwheat

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

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Yorkshire Rhubarb Pavlova

Mignardises

**£95 per person**  
Including a glass of champagne

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