



ST. VALENTINE'S WEEKEND 2026
Saturday 14th & Sunday 15th February, Lunch & Dinner

Selection of Canapés

Crisp Nori, Ginger & Red No Toro
Flaky Winter Swiss Chard Puff
Thin Avocado Tart, Red Pepper & Coriander Oil

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Parsley Layered Brioche

Smoked Pink Garlic & Olive Oil

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Black Winter Truffle Open Ravioli

Purple Artichoke & Leek Marmalade, Miso/Truffle Velouté

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A Tin of Gauthier Pearl Caviar "Pour Deux"

Buckwheat, Sour Plant Cream, Classic Pomme Purée

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Golden Turnips Marseillaise

Green Chard & Sea Dulse, Light Safran Jus, Toasts & Garlic

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Salsify Vol au Vent

Scottish Wild Mushrooms & Calcot Brittany Onion

Parsley Jus & Crunchy Lettuce

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Pineapple Roll

Fresh Mango & Coconut, Coriander & Lime Sorbet

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"Mon Cheri"

70% Dark Chocolate & Praline, Marinated Cherry

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Coffee & Petit- Fours

£145 per person

Sommelier Wine Pairing - £80

Chef/Sommelier drinks pairing (Non Alcoholic) £40

A deposit of £45 per person is required upon booking

Book Now

