



Valentine's Set Menu

Appetizers:

Buttermilk Fried Cauliflower "KFC" | Korean BBQ Sauce | Mission Spice
Aged Beef Fat Potatoes | Truffle | Parmesan

Freshly Baked Breads and House Flavoured Butter.

Leek and Langoustine Terrine | Shallot | Caper | Smoked Olive Oil

OR

Leek, Shiitake Mushroom and Kombucha Terrine | Shallot | Caper | Smoked Olive Oil

Chamber Aged Beef Fillet | Braised Ox Cheek | Roasted Onions

OR

Cauliflower Steak | Harissa Butter | Toasted Almond | Pomegranate

Champagne Rhubarb Sorbet | White Chocolate

Bitter Chocolate Delice | Pistachio Sponge | Caramel Ice Cream

£55.00 per person – including a glass of Champagne
Tea, Coffee & Petit Fours £4.50

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.