



Valentine's Menu 2024

Amuse bouche

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Oeuf cocotte v

Black truffle and Clarence Court egg cocotte, Parmesan, ceps mushrooms

Saumon

Oak smoked salmon, keta caviar, crème fraîche, blinis

Caille

Roasted quail, prune, duck liver, parsnip purée

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Tarte a l'oignon v

White onion and black truffle tart, seared goat cheese, lamb lettuce salad, Granny Smith

Lotte

Roasted monkfish, wilted leeks and Jerusalem artichoke, creamy caviar sauce

Chateaubriand

28 days dry-aged 500g double fillet from the Château, béarnaise sauce – to share

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Pre-dessert

Passion fruit sorbet, pineapple, coconut Chantilly

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Coeur framboise

Raspberries, rose and white chocolate parfait

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Brûlée

Vanilla crème brûlée, madeleines

Petits fours

5 Courses - 125.00 per Person

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimise the risk of cross-contamination,

we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.

A discretionary 15.00% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill