



Valentine's Menu 2025

Velouté Parmentier

Leek and potato velouté, shaved winter truffles, crispy heritage potatoes, Comté cheese

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Saumon

Oak-smoked salmon, keta caviar, crème fraîche, capers, blinis

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Sorbet

Hibiscus, Champagne and Strawberry sorbet

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Fletan

*Cherry wood lightly smoked Norway halibut, crab and prawn risotto, American sauce,
Oscietra caviar*

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Chateaubriand

28 days dry-aged 400g double fillet from the Château, béarnaise sauce - to share

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Coeur framboise

Raspberry, dark biscuit and white chocolate parfait

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Café et petits fours

Tea or coffee and petits fours

6 Courses - 145.00pp

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.

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