

Kitchen W8

Valentine's Dinner 2026

Selection of Snacks for the table

Malted Porridge Sourdough, Whipped Butter

Raviolo of Beef Short Rib, Bone Marrow, Caramelised Onions and Red Wine

Native Shellfish Bisque, Cucumber Relish, Agretti and Mylor Prawns

Salad of Stracciatella and Winter Leaves, Blood Orange, Beetroot and Fennel

Thinly Sliced Sea Bass, Cedro Lemon, Winter Radish and Ginger

Steamed Fillet of Brill, Crème Fraiche, Sea Kale and Oscietra Caviar

Breast of Cornish Red Chicken, Winter Truffle, Creamed Leeks, Morels and Vin Jaune

Caramelised Parmesan Gnocchi, Three Cornered Garlic Pesto and Buttered Morels

Roast Loin of Venison, Creamed Cabbage, Celeriac, Green Peppercorns and Pear

Yorkshire Rhubarb and Blood Orange Fool

Prune and Armagnac Tart, Vanilla Crème Fraîche

Valrhona Chocolate and Peanut Butter Brownie, Salt Caramel Ice Cream

British Cheeses with Spiced Fruit Chutney and Sourdough Crackers

Valentine's Menu £115

If you have allergies/ intolerances, please speak to a team member before ordering. Our kitchen is not allergen free..
A discretionary gratuity of 15% will be added to the total bill. All wild game might contain shot