

14 FEBRUARY 2027

VALENTINE'S DAY MENU

TWO GLASSES OF CHAPEL DOWN BRUT ROSÉ PER PERSON

LOVE AT FIRST BITE

TO SHARE

Morghew Honey and rosemary baked Little Rollright cheese,
toasted sourdough

OR INDIVIDUAL

Sesame crusted seared tuna, pickled daikon and cucumber,
edamame beans, Oriental dressing

Herefordshire beef carpaccio, Parmigiano Reggiano crisps,
Kentish watercress, aged Invecchiato balsamic dressing

Wild mushroom & truffle arborio risotto, crumbled vegan feta,
crispy sage ^(ve)

THE MAIN ATTRACTION

TO SHARE

Chateaubriand, Pont Neuf potatoes, roasted vine tomatoes, watercress, béarnaise sauce

OR INDIVIDUAL

Rosemary infused lamb rump, dauphinoise potato, heritage carrots purée, port jus

Pan roasted Chalk Stream Trout, Pommes Anna, crushed peas, samphire, lemon beurre blanc

Heritage tomato tarte tatin, black olive crumb, toasted pine nuts, micro herb salad ^(ve)

HAPPILY EVER AFTER

TO SHARE

Chocolate Bombe filled with dark Valrhona chocolate mousse, brownie bites, morello cherries in Kirsch

OR INDIVIDUAL

Passion fruit & white chocolate torte, chocolate tuile, passion fruit coulis

Madagascan vanilla bean panna cotta, fresh raspberries, oat crumbs

British artisan cheeses, damson preserve, Peters Yard fig & spelt crackers, grapes, celery