

Valentine's Dinner Menu

Available 12th – 18th February 2024

Liberation IPA and spelt sourdough

Handmade seaweed butter

Tempura Jersey oyster

Wasabi and lime mayonnaise, coriander shoots

Jersey lobster and scallop mousseline raviolo

Locally foraged sea vegetables, buttered leeks, lobster bisque

Roast beef fillet 'Rossini'

Seared foie gras, crushed potatoes, baby onions, truffle and Madeira sauce

A selection of 5 cheeses from our trolley

Condiments, crackers and bread

Optional course. £20 supplement per person

Dark chocolate pebble

Lychee panna cotta, raspberry and chocolate mousse, lychee raspberry ripple ice cream



Four courses £80

Wine Pairing £50

Coffee and homemade petits fours £5

A discretionary 10% service charge will be added to your bill

Please always inform our team of any allergies or intolerances when placing an order.
Not all ingredients are listed on the menu and dishes are prepared in an environment where allergens may be present.