

VALENTINE'S



DINNER



NIBBLES

DEVILLED EGGS Exmoor Caviar **VO**

CHEESY CROQUETTES

Sweet Leeks, Pickled Walnut

"TARAMA" Whipped Smoked Tofu,

Leafy Radishes, Celery Salt **VG**



SIX MERSEA OYSTERS

Mignonette & Bloody Mary Dressings

+3.5 each

STARTERS

SEAFOOD COCKTAIL

British Crab, Brown Shrimp, Prawns,
Yuzu Cucumber, Marie Rose, Focaccia Crisps

Add Exmoor Caviar 7

TRUFFLE SPAGHETTI

Black Truffle Sauce,
British Pecorino **V**

VENISON CARPACCIO

Warnham Park Venison, Heritage Beetroots,
Mustard Dressing, Rocket

MAINS

CELERIAC PITHIVIER

Salt-Baked Celeriac, Onions,
Puff Pastry, Red Wine Sauce **VG**

FILLET STEAK

8oz Aged Beef, Girolles, Spinach,
Winter Truffles, Beef Jus

STONE BASS

Roasted Fillet, Charred Leeks,
Brown Butter Sauce, Salmon Roe



CHATEAUBRIAND

Aged Tenderloin, Scottish Langoustine,
Triple-Cooked Spuds, Truffle Béarnaise

For two to share

+20 per person

SIDES

FLOURISH SALAD Mustard Dressing, Shallots **VG**

SEASONAL GREENS Miso, Garlic **VG**

KOFFMANN'S FRIES Malt-Vinegar Salt **VG**

DESSERTS

BAKED ALASKA

— For two to share —

Vanilla Sponge, Yorkshire Rhubarb Sorbet,
Goosey Torched Meringue **VG**

CHOCOLATE FONDANT

— For two to share —

Praline, Honeycomb,
Hazelnut Ripple Ice Cream **V**

V – Vegetarian **VO** – Vegetarian option **VG** – Vegan **VGO** – Vegan option