

VALENTINE'S 🌼 12 FEBRUARY 2026

AMUSE-BOUCHE

Smoked chicken, rice noodles, sesame and black bean

STARTER

Golden beetroot and green lentil salad with whipped goat's cheese and balsamic glaze

INTERMEDIATE

Chalk stream trout, fennel, tomato and tarragon consommé

MAIN COURSE

Loin of lamb, minted mousseline with root vegetables, pommes Anna and red wine jus

DESSERT

Dark chocolate mousse with hazelnut crumb, raspberry foam

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes



