



VALENTINE'S DAY 2025

AMUSE-BOUCHE

Royal Baerii caviar & smoked salmon blini

STARTER

Castel Franco salad, caramelised hazelnuts, vegan cheese, orange,
house dressing (VG)

Pan roasted scallops, 'Nduja, celeriac purée, samphire

Venison tartare, confit egg yolk, shaved black truffle

Half dozen Carlingford oysters, shallots dressing

MAIN

300g USDA sirloin, glazed carrots, black truffle jus

Grilled monkfish, tenderstem broccoli, brown shrimp hollandaise

Gnocchi, wild mushrooms, sage, toasted hazelnuts, new season olive oil (VG)

600g Aberdeen Angus chateaubriand for two, dauphinoise potatoes,
red wine jus

TO SHARE (6 each)

Triple cooked chips, Creamed spinach, Broccoli with chilli and garlic

DESSERT

Strawberry & vanilla cheesecake

Chocolate fondant, vanilla ice cream

Yorkshire rhubarb & lemon posset

Ice creams/sorbets

Selection of cheese & chutney

80 per person