

O R R E R Y

Valentine's Day Menu

Amuse bouche.

Duck liver terrine, brioche, cherry chutney

Dorset crab, mango, wasabi avocado

Beef Wellington, sauce Périgourdine

Montgomery Cheddar 18-month matured.

Yorkshire rhubarb pannacotta, Champagne rose jelly

Menu 150.00

Wine Pairing 105.00

V- suitable for vegetarian requirements / VG -suitable for vegan requirements

Adults need around 2000 kcal a day. A discretionary 14.5% service charge will be added to your bill. All prices include VAT. Kindly note that a £2.00 cover charge per person will apply.

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Menu is a sample and 'might vary due to the availability of seasonal produce'