



Valentines Day 2025

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Amuse bouche

petit soup

Parfait of chicken livers

rhubarb & vanilla compote, truffle brioche

Fillet of turbot

celery, bacon, preserved lemon, herb puree, poultry jus

Duck breast

turnip, orange & five spice sauce

Optional cheese course

selection of Artisan cheese – may be taken before or after dessert - £25 per plate

Chocolate egg

chocolate mousse, salted caramel, almond chantilly

Passionfruit souffle

passionfruit sorbet, coconut & white rum custard

£125pp

Additional £65 per person for accompanying wine flight

We do use nuts, gluten, dairy and other allergens

If you have any dietary requirements you must make us aware before ordering

All dishes are subject to market variations. Appropriate alternatives will be available if necessary

A £50 deposit per person will be required when booking

10% optional service charge will be added to all parties of 6 or more