



Valentines Day 2026

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Amuse bouche

petit soup

Native lobster

lobster 'Tom Yam' bisque

Pearl barley 'risotto'

King oyster mushroom

Tornado Rossini

Fillet of beef from Aubrey Allen butcher, croute, duck liver, truffle, Madeira sauce

Optional cheese course

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

Chocolate egg

chocolate mousse, salted caramel, praline crème

Passionfruit souffle

passionfruit sorbet, coconut & rum custard

Lunch £125pp Dinner £150pp

Additional £75 per person for accompanying **Classic Wine Flight**

£135 for accompanying **Prestige Wine Flight**

We do use nuts, gluten, dairy and other allergens

If you have any dietary requirements you must make us aware at the time of booking

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