



## VALENTINE'S DAY

Selection of canapés

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Orkney scallop carpaccio, citrus and cauliflower

Or

Foie gras terrine, sauterne jelly, Yorkshire rhubarb

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Native lobster, scialatielli pasta, saffron emulsion

Or

Quail Lucullus, black truffle, Jerusalem artichoke

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Buckleuch beef fillet, hen of the wood mushrooms,  
well buttered potatoes

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Roast turbot, light crab bisque, glazed leek and samphire

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Pre dessert

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Infinitely Yours

Tahitian Vanilla iced parfait

Please choose your flavour

Hazelnut praline - Words of Affirmation

Citrus - Acts of service

Raspberry - Receiving gifts

Passion fruit - Quality time

Chocolate - Physical touch

5 course menu 95 per person

If you are allergic or intolerant to any food products, please advise a member of the service team. Information about ingredients is available on request. We source our oysters from approved suppliers with excellent standards of food hygiene. Unfortunately a small risk remains when consuming any uncooked shellfish. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.