

VALENTINE'S DAY

CHEF'S EXPERIENCE MENU

CHEF'S CANAPÉ

Blini, Exmoor caviar, creme fraiche, citrus

HOMEMADE BREADS

Whipped butters

HAND DIVED ORKNEY SCALLOP

Roast cauliflower, chicken wing, demi-glace

BEEF WELLINGTON

Fresh truffle, pomme purée, heritage carrots, tenderstem broccoli, beef jus

APPLE & SORREL

VALRHONA CHOCOLATE SOUFFLÉ

Tonka bean ice cream, grand marnier crème anglaise