



VALENTINE'S MENU

SATURDAY 14TH FEBRUARY 2026

5 COURSES £80

AMUSE BOUCHE

BEETROOT & GOAT CHEESE MOUSSE

Whipped Salisbury goats curd, balsamic caviar, basil (E,N,M,SD)

BREAD

MINI MILK BREAD LOAF, MISO BUTTER, CHIVES (M,S)

STARTER

MALDON SMOKED SALMON RILLETTÉ

Seaweed crumpet, pickled cucumber, horseradish emulsion, herb salad, caviar (F,G,M,SD)

WINTER GAME TERRINE

Pistachios, pickled fennel parsley & orange salad, brioche, fig chutney (G,E,M,MU,SD,N)

BRITISH WILD MUSHROOM VELOUTÉ

Wilshire black truffle, pickled Enoki mushrooms, chives, hazelnut oil (N, SD,S)

MAIN

BBQ CORNISH MONKFISH

Shellfish peppercorn sauce, caramelized celeriac, charred broccoli, prawn head oil (F,C,M,SD)

COGGESEHALL ESTATE VENISON HAUNCH STEAK

BBQ parsnips, dark chocolate, venison potato terrine, port & blackberry jus

KEENS CHEDDAR POATATO DUMPLING

Truffle, caramelized onion, Keens cheddar velouté, crispy shallot, chive oil (M,G,SD)

PALETTE CLEANER

GREEN APPLE & BASIL GRANITA

DESSERT

BLACK FOREST GATEUX DOUGNUTS

Milk chocolate mousse, cherry compote, vanilla ice cream, hot chocolate sauce (S,M,G,SD,E)

COFFEE & PETIT FOUR

ROSE & STRAWBERRY BON BON (M,S,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information. A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team.

Prices are inclusive of VAT