

THE ENGLISH GRILL

VALENTINE'S DINNER

13th & 14th February 2026

AMUSE BOUCHE

SPICY ROCKEFELLER OYSTER

Tarragon, lemon & Parmesan

STARTER

SMOKED HAM HOCK & DUCK LIVER TERRINE

Toasted brioche, Wiltshire truffle

GRILLED LOBSTER COCKTAIL

Baby Gem lettuce, lobster mayonnaise, sourdough croutons

HERITAGE BEETROOT TARTARE (V, VGO)

Pickled shallots, walnuts, goat's curd, beetroot & potato crisps

SORBET

ROSE CHAMPAGNE (VG)

Raspberry & lime caviar

MAIN

BEEF WELLINGTON

Confit fondant potato, carrot purée, truffle & Madeira jus

ROASTED FILLET OF TURBOT

Salt & vinegar Parmentier potatoes, warm tartare sauce

MAPLE ROASTED BUTTERNUT SQUASH STRUDEL (V, VGO)

Goat's cheese, sage, brown butter

DESSERT

VALRHONA CHOCOLATE MARQUISE

Toasted almonds, caramelised blood orange

VANILLA PANNA COTTA (VGO)

Macerated strawberries, pistachio biscotti

BRITISH CHEESE BOARD

Celery, oat crumbles, crackers, chutney & quince

COFFEE & PETITS FOURS

£120 PER PERSON

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.