



RESTAURANT
VALENTINE'S DAY 2026

SIP & NIBBLE

Cocktail & canapé

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BREAD

Bierbrood, whipped butter
Wild Farmed flour, Gilt & Flint IPA, Brue Valley organic butter

AMUSE BOUCHE

Wimbledon Rooftop Farm mushroom velouté, winter truffle

—

SAFFRON RISOTTO

fig & walnut gremolata, honey & olive oil

—

YELLOWTAIL KINGFISH CEVICHE

fennel & blood orange salad

OR

SLOW ROASTED CELERIAC

maple miso glaze, sesame, whipped tofu, coriander

—

ROASTED DUCK

root vegetable terrine, kalettes, cherry jus

OR

HASSELBACK AUBERGINE

spicy tomato ragout, confit garlic, tahini drizzle & olive

—

CACAO TORTE

XOCO 100% chocolate, malted milk chocolate ice cream

OR

CHEESE

brûléed Baron Bigod, honey glazed figs, fruit crackers
(optional extra course + £12)

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PETIT FOUR

Champagne truffles

5 courses - £105pp