

**VALENTINE'S DAY DINNER MENU**  
14 February 2026  
£60.00 per person, includes a welcome glass of fizz

**STARTERS**

Yorkshire Pea & Wild  
Garlic Soup (v) (gf) (vg option)  
Harrogate Blue croutons

Chicken Terrine (gf) (df)  
Celeriac and red onion  
remoulade, carrot purée

Creamed Goat's Cheese &  
Beetroot Salad (v)  
Raspberry reduction,  
courgette ribbons, pine nuts,  
balsamic dressing

Gin-cured Pave of Salmon (gf)  
Lemon gel, tonic snow,  
toasted croutes, herbs

**MAINS**

Roasted Fillet of Cod (gf)  
Potato terrine, cauliflower  
couscous, tenderstem broccoli,  
truffle oil, red wine jus

Dry-Aged Sirloin Steak (gf)  
Steak garnish and triple-cooked  
chips accompanied by béarnaise,  
peppercorn and garlic butter sauce

Chateaubriand Sharing Platter  
for Two (gf)  
Thick-cut tenderloin from the  
fillet head, served with triple-  
cooked chips and salad wedges,  
accompanied by béarnaise,  
peppercorn, and garlic butter sauce

Tagliatelle Puttanesca (vg)  
Tomato ragu, red pepper, Gruyère  
cheese, chilli flakes, basil pesto

**PRE-DESSERT**

Lemon Posset  
With Champagne sorbet

**DESSERTS**

Vanilla Panna Cotta (v)  
Mint tuile, honey-roasted  
strawberries, honeycomb

Passionfruit Cheesecake (v)  
Biscoff crumb, guava sorbet,  
kiwi and mango concassé

Chilled Chocolate Fondant (v)  
Salted caramel ice cream,  
cocoa nib crumb

**PETIT FOUR**

Coffee and chocolates

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please inform a staff member of allergies or dietary requirements.  
Food prices include VAT at 20%. A discretionary 12.5% service charge will be added to your bill.