



Romantic Retreat

Chef's tasting menu

British garden pea & mint
Velouté, chive crème fraîche

Watermelon & Cornish pasty crab
Compressed watermelon, crab & chervil tian, cucumber caviar

Spy Valley Sauvignon Blanc
Punchy gooseberry & elderflower flavours

Bombay Sapphire Gin & Fever-Tree tonic sorbet

Herefordshire short rib to share
60hr Hereford short-rib, dauphinoise potato, black garlic, tenderstem broccoli

Catena Malbec
Aromatic, concentrated fruit & notes of sweet spice

Chocolate to share
Dark chocolate pavé, caramelised white chocolate fondant, white chocolate granite

Espresso Martini

Accompanying wine flight £30

Please note, this is a sample menu. Menus vary seasonally per hotel and per day.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.