

Chapter.

KITCHEN | BAR | TERRACE

VALENTINE'S DAY

FRIDAY, FEBRUARY 14th 2025

£75pp for 5 courses

£65 for 4 courses for tables booked between 5pm & 6pm



MENU

Leek and Potato Veloute. (V)

crispy leeks | quail's egg

Boneless Wings.*

caramelised cauliflower | crispy chicken skin | nasturtium | split chicken jus

Seared Brixham Scallops.

lemon puree | sea vegetables | pickled kohlrabi | herb pearls

Dry Aged Flat Iron.

spinach, mushroom & ricotta pithivier | shallot & red wine puree |
potato & thyme dauphine | bordelaise sauce

White Chocolate Mousse.

Yorkshire rhubarb | ginger crumble | pistachio tuille *Please advise any food allergies prior to ordering;
note we are not an allergen-free kitchen.*

PESCATARIAN

Leek and Potato Veloute. (V)

crispy leeks | quail's egg

Seared Sea Trout.*

caramelised cauliflower | nasturtium | white wine & caper sauce

Seared Brixham Scallops.

lemon puree | sea vegetables | pickled kohlrabi | herb pearls

Roasted Fillet of Halibut.

spinach, mushroom & ricotta pithivier | shallot & red wine puree |
potato & thyme dauphine | fish red wine sauce

White Chocolate Mousse.

Yorkshire rhubarb | ginger crumble | pistachio tuille

VEGETARIAN

Leek and Potato Veloute. (V)

crispy leeks | quail's egg

Roasted Cauliflower.*

caramelised cauliflower | nasturtium | fritters of cauliflower |
white wine & caper sauce

Herb Arancini.

Lemon puree | sea vegetables | pickled kohlrabi | seeds

Glazed Tofu & Maitake..

spinach, mushroom & ricotta pithivier | shallot & red wine puree |
potato & thyme dauphine | mushroom jus

White Chocolate Mousse.

Yorkshire rhubarb | ginger crumble | pistachio tuille



***Not included in the 4 course menu**

**Please note this menu is available as well
all day Saturday February 15th but must be pre-booked.**

*12.5% discretionary service charge will be added to your bill
to be shared amongst all members of staff.*

*Please advise any food allergies prior to ordering;
note we are not an allergen-free kitchen.*