



S A M P H I R E

Valentine's Dinner

February 14, 2026

Samphire home-baked bread and butter
CANAPÉS



CURED SALMON

pickled cucumber, pine mayonnaise, fumet dressing ^{gf, df}

SMOKED BEETROOT

marinated goats' cheese, roasted yeast ^{gf, v}



HAND DIVED SCALLOP

pomme mousseline & scallop cream, fresh truffle ^{gf}

TRUFFLE LINGUINE

truffle emulsion, Pecorino Romano, fresh black truffle ^v



BEEF FILLET

celeriac & foie gras purée, oxtail suet dumpling, sauce Bordelaise,
sautéed broccoli leaves

SQUASH TARTLET

confit red pepper, ricotta, candied walnut, charred onion



CHOCOLATE & ORANGE TORTE *for two*

orange caramel, orange sorbet, chocolate soil, olive oil ^v



Cheese supplement (additional +£8)

95 per person

(v) Vegetarian (gf) Gluten free (n) Contains nuts (ve) Vegan. Please inform us of any allergies or dietary requirements before ordering. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available upon request. A 10% discretionary service charge will be added to your bill.