

Valentines tasting Menu

Handmade bread, Old Spot and apple butter

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Pink fir apple, artisan goat cheese, micro rhubarb

Wine pairing; Hindleap Rose Bluebell Vineyard Sussex 2013

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Scottish king scallop, cauliflower, grape and walnut

Wine pairing, Pinot Gris Mt Difficulty New Zealand 2015

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Slow cooked Buckmoorend farm belly of pork, pineapple, pickled cipollini

Wine pairing, Pinot noir Long Barn Napa Valley 2015

or

Foie gras, duck liver parfait, hazelnut granola, forced Yorkshire rhubarb

Wine pairing, Chardonnay Macon Blanc Villages Clos Condemine 2016

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35 days dry aged Hereford rump, truffle polenta chips, black garlic ketchup

Wine pairing, Rioja Bodegas Taron Cepas Centenarias Rioja Alta 2012

or

Pave of wild halibut, salsify, Mayan Gold potato, Burgundy white veloute

Wine pairing, Chateau Peybonhomme 'Le Blanc Bonhomme' Biodynamic 2016

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Gin and passion fruit granita

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Amedei chocolate, blood orange, salted caramel, cocoa nib tuille

Wine pairing, Late harvest Pinot Noir Argentina 2016

or

British artisan cheese selection

(as a dessert £4 supplement per person as an additional course £8)

Wine pairing, Banuyls Oak Aged Reserve France 2013

Six Courses £45 per person

Wine pairing for 6 courses, £35 per person

£20 non refundable deposit per person to be taken at the time of booking

You must make us aware of any dietary requirements at the time of making your reservation

A discretionary 10% service charge will be added on tables of 6 or more

All gratuities and service charge go direct to the staff