

## Valentines Set Menu

Pink fir apple, artisan goat cheese, micro rhubarb

*Wine pairing, Prosecco Azillo 2016*

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

*Wine pairing, Pinot Noir Long Barn Napa Valley 2015*

or

Cornish mackerel and buttermilk pate, local cider jelly, seeded loaf

*Wine pairing, Picpoul de Pinnet Languedoc 2016*

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

*Wine pairing, Primitivo Doppio Passo Puglia 2016*

or

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

*Wine pairing, Pinot Gris Roaring Meg New Zealand 2016*

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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*

Four Courses £35 per person  
Wine pairing for 4 courses, £22 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*