

Valentines tasting Menu

Jerusalem artichoke, beetroot and apple

Wine pairing; Spiced strawberry margarita

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Duck liver parfait, toasted brioche, forced rhubarb

Wine pairing, Saint Roman D'Eclans Cote s De Provence 2017

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Butter poached wild halibut fillet

Sea herbs and wilted monks beard, lobster reduction

Wine pairing, Pinot grigio Kaltern Sudtirol 2017

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Dry aged Hereford fillet steak

Beef dripping pommes anna, blushed white asparagus, celeriac

Wine pairing, Malbec Saurus Barrel fermented 2015

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Amedei dark chocolate bar

Caramel cremeux, cocoa nib tuiles, peanut ice cream

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

Five Courses £55 per person

Wine pairing for five courses, £35 per person

£30 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