



VALENTINE TASTING MENU

£160 per person

Wine Pairing £80 per person

Artisanal white sourdough, snacks & cultured butter

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Crab & caviar, cured cucumber, fennel

Sancerre, Terres Blanches, Domaine Thomas & Fils, Loire Valley, France 2024

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Ravioli of lobster, Asian scented bisque, Thai basil oil

Riesling, Julius, Henschke, Eden Valley, Australia 2023

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Fillet of heritage breed beef, crisp Anna potatoes, Bordelaise sauce *Château*

La Tour de By, Médoc, Bordeaux, France 2016

OR

Butter poached halibut, black winter truffles, caramelised cauliflower

Chardonnay, Bakestone Cellars, North Coast, California, USA, 2023

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Rhubarb & raspberry, Champagne Sorbet.

Ortega, Late Harvest, Linden Estate, Berkshire, England, NV

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Valrhona's finest single estate chocolate dessert

Recioto della Valpolicella, Brolo delle Giare, Tezza, Veneto, Italy 2017

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Selection of British & European artisanal cheeses (£15pp supplement as an additional course)

Graham's, Late Bottled Vintage Port, Douro, Portugal 2019 (£12 supp)

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Selection of homemade petit fours

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Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

Please speak to a member of staff before ordering if you have any allergies or intolerances. A discretionary gratuity of 14.5% will be added to the total bill. 20% VAT is included in all prices.