

VALENTINE'S DAY TASTING MENU

Keens Cheddar Gougere

Lanson Rose Brut NV Champagne, France

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Warm truffle and potato mousse (v)

Blaufränkisch, Heinrich '15 Burgenland, Austria

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Pressed leeks, whipped goats cheese, pickled baby onions, madeira vinaigrette (v)

Scrubby Rise Unwooded Chardonnay '17 McLarenVale, Australia

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Pan-fried Orkney scallop, pea truffle purée, crisp pancetta, caviar & coriander cress

Albariño Lusco '17 Rias Baixas, Spain

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Roasted venison loin, charred hispi cabbage, pickled walnuts, sauce grand veneur

Malbec Pretty, Fabre Montmayou '17 Mendoza, Argentina

Or

Roasted seabass, confit artichokes, lemon thyme and winter leaves

Riesling Zind Humbrecht, "Turckheim" '16 Alsace, France

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Dark chocolate fondant, pink champagne and rose

Maury Grenat, Vin Doux Naturel Mas Mudigliza Languedoc, France

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Coffee and truffle

£70pp with glass of Rose Champagne & £98pp with matching wine

(v) Denotes vegetarian dishes. Please let us know if you have a food allergy or intolerance.
A discretionary 12.5% service charge will be added to your bill