



Valentine's Gourmet Menu

£85

With optional wine flight - £35 (supplement)

Prosecco rosé & canapés on arrival

Artisan breads and salted butter

Choice of our spring-well bottled still or sparkling water

Parsley velouté, crispy quail's egg, chive emulsion

Chardonnay Viognier, France (125ml)

Potato terrine, nduja, crème fraiche, pickled radish

Danger Bay Sauvignon Blanc, South Africa (125ml)

Skrei cod, leek ballotine, bouillabaisse sauce

Sand Tropéz Rosé, France (125ml)

Dry aged fillet of beef, cheek pie, pommes purée and jus

Laurent Miquel Syrah-Grenache, France (125ml)

Rhubarb and champagne trifle, crispy almond cake, elderflower sorbet

Deen Vat 5 Botrytis Semillon, De Bortoli, Australia (50ml)

Coffee, teas and petit fours

Please Note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice. Please note a discretionary service charge of 10% is applied to your bill.