

VALENTINE'S MENU

Chicken Liver Parfait

Beetroot, hibiscus, blackcurrant, toasted sourdough

Wine A: Cottonworth Rose, Hampshire, England

Wine B: Veuve Clicquot Demi-sec, Reims

Seared Hand Dived Scallop

Broccoli, almond, seaweed butter, crispy chicken skin

Wine A: Bolo Godello Rafael Palacio, Galicia, Spain 2015

Wine B: Bodegas Ponce Reto Blanco, Biodynamic Manchuela, Spain 2013

Rump of Cornish Lamb

Slow cooked shoulder, artichokes, lettuce, Anna potatoes, truffle sauce

Wine A: Tempranillo La Linea, Adelaide Hills, Australia 2013

Wine B: Cusumano Sagana Nero d'Avola, Sicily, Italy 2013

Passion Fruit Tart

Coconut & dulce de leche ice cream

Wine A: Moscato d'Asti G.D. Vajra, Piemonte, Italy 2016

Wine B: Chateau Changyu Icewine, Yantai, China 2014

£80 per person

Wine A: £35 per person

Wine B: £50 per person

Our food is freshly made on the premises & may contain traces of nuts;
therefore we are unable to guarantee that any product is nut free.

For allergy advice and any special dietary requirements
please ask your waiter or waitress when you order.