

VALENTINE'S TASTING MENU

A 'Picnic' To Start

house baked bread & butter

Rathfinny Estate, Blanc de Noir, England (125ml)



Cured Chalk Stream Trout

celeriac, apple and horseradish

Marcel Deiss Riquewihr, France (125ml)



Somerset Saxon Chicken Terrine

quince and hazelnuts

Pietrabbianca Castel del Monte, Tormaresca, Chardonnay, Italy (125ml)



Dry Aged Sirloin of Hereford Cross Beef

crispy potato cake, greens and black pepper café au lait

Sandra Bravo 'La Dula' Garnachas de Altura, Rioja (125ml)



Rhubarb and Custard

stem ginger & olive oil

Oremus (VegaSicilia), Late Harvest, Tokaji, Hungary 75ml



Truffles

6 Courses | 95

Premium Wine Pairing | 115

Please note, that our dishes may contain allergens, therefore should you require any help regarding dietary needs, please do ask our servers. A discretionary 12.5 % service charge will be added to your bill.