

## VALENTINE'S MENU

### Welcome Glass of Fizz



### A 'Picnic' To Start

*house baked bread & butter*

*Rathfinny Estate, Classic Cuvee, England (125ml)*

### [ Shucked Oysters with accompaniments ]

*[ 2 for £7 / 4 for £12 ]*



### Winter Salad

*artichoke, walnut, pear, bitter leaves, truffle*

*Stopfer, Grüner Veltliner, 'Vom Löss', Wagram, Austria (125ml)*



### Poached Chalk Stream Trout

*beurre blanc, caramelised celeriac, blood orange*

*Babich Family Reserve, Sauvignon Blanc, Marlborough, New Zealand (125ml)*



### Hereford Cross Beef Sirloin

*roast onion, braised beef cheek, crisp potato cake, smoked bone marrow*

*Keermont, Amphitheater, South Africa (125ml)*



### Millionaire Chocolate Tart

*vanilla crème fraîche ice cream*

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



**Menu £95**

**Wines £75**

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.