

# Valentine's Day Tasting Menu 2018

*The tasting menu is designed to be shared by two, last orders at 8.30pm. Exclusive tasting menu available only on the 10 and 14 February 2018.*

£55.00 per person

With wine matches £80.00 per person

With wine matches and Champagne £87.00 per person

## *Amuse bouche*

Chilled Cucumber & Horseradish Gazpacho with Local Crab  
Champagne, Joseph Perrier

## *Starter*

Terrine of local Guinea fowl, agen prunes and salt baked carrot,  
pickled vegetables and shoots  
Pinot Grigio, Carlo Damiani (125ml)

## *Fish*

Scorched mackerel and tartar, wasabi puree, apple and cucumber  
Sauvignon Blanc, The Crossings, Marlborough, NZ (125ml)

## *Main Course*

Beef wellington to share, smoked potato croquettes and seasonal vegetables  
Merlot, Pavillion des Trois Arches, PGI Pays d'Oc (125ml)

## *Pre dessert*

Passion fruit and honey chiboust

## *Dessert*

Pineapple upside down cake for 2, Tonka bean ice cream and tarragon  
Moscato Passito, Piemonte (50ml)

**Vegetarian Menu available on request.** Please inform a member of waiting staff if you have a food allergy or food intolerance.