

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

Roasted fillet of beef with smoked potato croquette, root parsley, living larder
greens, wild mushrooms and a port jus
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. All items on our menu are subject to change due to availability of fresh produce. Please inform a member of waiting staff if you have a food allergy or food intolerance.