



VALENTINES DAY MENU

**FIVE COURSES £95 PER PERSON
AVAILABLE FROM 5PM TILL 9PM**

1ST COURSE

Dorset hand picked crab tart, smoked mayo apple crisp

Nyetimber "Classic Cuvee" NV Sussex, England 125ml

2ND COURSE

Scottish smoked salmon tartare, lemon gel, dill and osetra caviar

Riesling (dry) "Dreissigacker" 2020 Rheinhessen, Germany 125ml

3RD COURSE

Native lobster ravioli, bisque and black truffle

Chablis "Domaine La Motte" 2020 Burgundy, France 125ml

4TH COURSE

Fillet of Herefordshire beef, potato fondant, buttered king cabbage & madeira sauce

Pinot Noir "Mohua" Peregrine Wines, 2017 Central Otago, NZ 125ml

Or

Poached Cornish halibut, glazed salsify, clam broth & osetra caviar

Il Bruciato "Marchesi Antinori", 2020 Bolgheri, Tuscany 125ml

5TH COURSE

Chocolate tart blood orange sorbet & honeycomb

Sweet - Pedro Ximenez "Classic" Fernando de Castilla,
NV Spain 75ml

WINE PAIRINGS

3 GLASSES £39

5 GLASSES £59

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

All prices are inclusive of VAT. A discretionary service charge of 13% will be added to your bill.

