Valentine's Menu

Snacks

Chicken liver parfait, squid ink choux

Tempura oyster, oyster emulsion, seafood chowder (GF)

Rippa Verdejo or Gavi Quadro

Warm bread and flavoured butters (GFa)

Starter

Truffle & wild mushroom pâté, black garlic, pickled girolle (GFa)

Peacock Chenin Blanc or Genetie Bourgogne Blanc

Intermediate

Pigeon breast, beetroot, boudin noir, muscat vinegar, date and Armagnac (GFa)

Coterie Rosé or Coterie Rosé

Fish

Halibut, cauliflower, herb gnocchi, chorizo jam, Romanesco, shrimp & caper butter sauce (GFa)

Novas Pinot Noir or Fleurie La Madone

Main

Beef fillet, beef short rib croquette, celeriac, spring onion, Bordelaise sauce (GF)

Cotes du Rhone Villlages or Cadus Malbec

Optional cheese course

Baron Bigod, walnut, apple (GF) *Surcharge £9pp*

Monili Primitivo or Le Riche Cabernet

Pre dessert

Buttermilk & yogurt panna cotta, ginger, pear, salted caramel (GF)

Dessert

White chocolate cheesecake, yuzu, blood orange, extra virgin olive oil ice cream (GFa)

Moscato d'Asti or Sauternes Ginestet

Petits fours

Chefs selection of delicate, handcrafted sweet bites (GF)

Wine flight £55 or Premium wine flight £75

An optional service charge of 12.5% will be added to your bill.
This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.

(V) dishes are suitable for a vegetarian diet. **(VE)** dishes are suitable for a plant-based diet. **(VEa)** dishes that can be adapted to suit a plant-based diet. **(GF)** relates to food that has no gluten-containing ingredients.
(GFa) dishes that can be adapted to suit a gluten-free diet