

VALENTINE'S CELEBRATION

FIVE COURSES WITH PAIRED WINES £165.00

JERUSALEM ARTICHOKE ESPUMA
ESTATE HONEY, WINTER TRUFFLE [CE,D]

NV, Hampshire-UK, Exton Park Rosé

AVOCADO & LOBSTER
CAVIAR, TOMATO VINAIGRETTE, TOASTED HAZELNUT [D,F,SD,N,MU]

2017, Sancerre-France, Hubert Brochard Sancerre

TURBOT
CRAB, LEEKS, OYSTER MUSHROOMS [C,D,F,SD]

2017, Provence-France – Saint Sidoine Rosé

ROAST FILLET OF BEEF TO SHARE
OXTAIL CROMESQUE, HORSERADISH, MADEIRA JUS [Ce,D,SD]

2012, Sardegna-Italy – Gioacchino Sini Oltremare

POMEGRANATE GRANITE [D,E,G,SD]
MARINATED RASPBERRIES, STEM GINGER SHORTBREAD

WARM CHOCOLATE FONDANT
SALTED CARAMEL, PINE NUT BRITTLE ICE CREAM [D,E,G,N,S]
2015, Languedoc-Roussillon – France, Le Coume du Roy Maury Tradition

COFFEE & CHOCOLATES [D,N,S,G]

ALLERGY KEY – [C] CRUSTACEANS, [CE] CELERY, [D] DAIRY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN [L] LUPIN, [N] NUTS, [Mo]
MOLLUSCS, [Mu] MUSTARD, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL, WHICH GOES DIRECTLY TO THE WHOLE TEAM.

IF WE HAVE FAILED TO 'WOW' YOU, PLEASE TELL US IMMEDIATELY. SERVICE CHARGE WILL BE REMOVED AND EVERY EFFORT MADE TO REDEEM OURSELVES.