

St. Valentine's Dinner

98.00 per person
50.00 per person for wine pairing

VALENTINES COCKTAILS

11.95

RHUBARB & VANILLA SPRITZ

spiced Rhubarb syrup & Vanilla Vodka topped with Prosecco

PASSION FRUIT DAIQUIRI

fresh Passion fruit, lime, sugar, aged Rum

JASMINE & ELDERFLOWER COLLINS

Jasmine syrup, elderflower, lemon, gin

ROSE & LYCHEE COSMO

Rose water, lychee liqueur, citrus vodka, cranberry

Champagne and Sparkling Wine

	Vintage	125ml	750ml
Paul Herard, Blanc de Noir, Brut	NV	12.00	49.00
Perrier Jouet, Grand Brut	NV		75.00
Vincent Testulat, Carte d'Or, Brut Rosé	NV	12.95	55.00
Billecart-Salmon, Brut	NV	16.00	85.00
Billecart-Salmon Brut Rosé	NV	18.50	140.00
Cuvee Nobilis Blanc de Blancs Grand Cru, Maison Ruffin	2006		85.00
Pol Roger Cuvee Sir Winston Churchill	2004		300.00
B de Boërl & Kroff	2002		400.00
Prosecco, Ca' del Console, Extra Brut	NV	7.50	29.50
Chapel Down, Vintage Reserve, Brut	NV		55.00

AMUSE BOUCHE

DEEP FRIED ROCK OYSTER
Dill and Cucumber 'Ketchup', Caviar

STARTER

WHIPPED BANON A LA FEUILLE GOAT'S CHEESE ✓
Cheltenham Beetroot, Winter Truffles, Baby Globe Artichokes,
Green Peppercorn Wafer, Kentish Honey

Ortega, Biddenden Vineyards, Kent

PAN FRIED ORKNEY SCALLOPS

Charred Leek, Mushroom and Soy Broth, Shimeji Mushrooms, Coriander

Chanson Blanc, Clos de Gat, Ayalon Valley, Judea

SMOKED HAM HOCK AND FOIE GRAS TERRINE

Weald Smoked Eel, Pickled Apples, Celeriac Remoulade

Saumur, Les Bessieres, les Vignerons de Saumur, Loire

MAIN COURSE

DRY AGED FILLET OF BEEF

Beef Shin Dauphinoise, Tarragon Braised Heritage Carrot,
Slow Cooked Ox Cheek, White Cabbage, Bone Marrow Jus

Massimo Deicas 1er Cru d'Exception, Bodegas Juanico, Canelones, Uruguay

ROAST ATLANTIC SEA BASS

Sea Herbs, Salsify, Lobster Tortellini,
Trompette de la Mort, Lobster and Cumin Cream

Albariño, Alba Vega, Rias Baixas, Galicia DO

POT ROAST GUINEA FOWL

Bleu d'Auvergne Macaroni Cheese, Roscoff Onion, Piccolo Parsnips,
Purple Sprouting Broccoli, Madeira Cream

Haut Cotes de Beaune, Domaine Henri Latour

PRE DESSERT

FROZEN YORKSHIRE RHUBARB

Honeycomb, Coconut Rice Pudding

DESSERT

PASSION FRUIT SOUFFLE

Mango and Passion Fruit Sorbet

Black Muscat 'Elysium', Andrew Quady, California

DARK CHOCOLATE MARQUISE

Clementines, Poached Kumquats, White Chocolate Sorbet

Tempranillo 'Rubis Chocolate Wine', Castillia la Mancha, Spain

SELECTION OF BRITISH AND FRENCH CHEESES

Served with Truffle Honey, Chutney & Biscuits

Otima 10yr Tawny Port

All of our fresh ingredients are purchased daily please be understanding if something is unavailable.

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

To the best of our knowledge, no genetically modified ingredients are used in our cooking

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT