

Vegetarian Valentines tasting menu

Marinated Haloumi

Carrot and celeriac, smoked almonds, apple

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Hen of the Wood

jerusalem artichoke, truffle cream

'Calusari Reserva' Chardonnay/Fetească Regală, Cramele Recas, Banat, Romania

Roast Aubergine

quail egg, yoghurt, padron pepper

Zu Tisch Rot Blaufränkisch/Zweigelt/St Laurent, Andreas Gsellmann, Burgenland, Austria

Satay Cauliflower

spiced cous cous, raisin, coconut & almond cream

'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China

Winnies Wheel to Share

baked English camembert, pickled and wafer

Sandeman Late Bottled Vintage Ruby Port

Passion fruit

curd, terrine, mascarpone

Roast banana soufflé

dark chocolate sorbet, kahlúa cream

Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary

coffee, tea & sweet treats

98 pp

65 pp for our suggested wine pairing