



VALENTINE'S DAY MENU

AMUSES BOUCHES

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HIBISCUS CURED SALMON, RUBY DASHI & CRISPY CABBAGE

Loire - Sancerre Rosé La Noue, Domaine Claude Riffault, 2017

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COMPRESSED FOIE GRAS, AROMATIC JELLY & TIPSY RASPBERRIES

Alsace - Pinot Gris Zellberg, Domaine Ostertag, 2016

OR

CRACKLING TRUFFLED DUCK EGG IN THE NEST

Alsace - Pinot Gris Zellberg, Domaine Ostertag, 2016

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SCARLET FISH, VERJUICE, CONFIT TAMARILLO & SWEET ARTICHOKE PULP

Burgundy - Viré-Clessé, Domaine De Bongran - Jean Thevenet, 2008 (Served by the Magnum)

OR

VENISON "CARDINAL", SALT BAKED BEETROOT, GOAT CHEESE & PLANKTON PEARLS

Vacqueyras - Domaine St Pierre, Jean-François Fauque, 2007 (Served by the Magnum)

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OSSAU IRATY FLOWER, CRANBERRY CRUSH & GINGERBREAD CANELE

Bordeaux - Sauternes, Château Lafon - Dufour Family, 2015

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RED HOT CHILLI BERRIES

Champagne - Henri Dosnon Rosé, NV

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ROSE MIGNARDISE

5 courses £110.00

Sommelier's wine pairing £55.00