



VALENTINES MENU

80.00 per person, optional wine flight 40.00 per person
Vegetarian menu also available

Pink fizz and canapés on arrival

CELERIAC VELOUTÉ, pickled mushroom and truffle
Chablis, Colette Gros, Burgundy, France, 2015

or

GIN CURED SALMON, rhubarb and pumpernickel
De L'Herault Rose, Reserve De Gassac VDP, Languedoc, France 2016



PORK BELLY, cauliflower and hazelnut
Chateau Cambon, Beaujolais Nouveau, France 2017



HALIBUT, capers and parsley
Gavi Di Tassarolo "La Fornace", Piedmont, Italy 2015



LOIN OF LAMB, artichoke and Pommes Anna
Chianti Classico DOCG, Tuscany, Italy 2015

or

PARMESAN GNOCCHI, carrot and sage
Pinot Noir, Petit Clos (O), Marlborough, New Zealand 2016



BLOOD ORANGE, vanilla and gingerbread



CHOCOLATE PARFAIT, rosemary and lemon
Late Harvest Malbec, Susana Balbo Mendoza, Argentina 2016

or

GREEN APPLE, doughnut and salt caramel
Juracon Lapeyre, Juracon, France 2016



PETIT FOUR

HEAD CHEF GARY JARVIS

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