



VALENTINES MENU

75.00 per person, optional wine flight 35.00 per person

Pink fizz and canapés on arrival

KING OYSTER MUSHROOM, black garlic, truffle and port
WOODCHURCH CLASSIC CUVÉE, WOODCHURCH, KENT, ENGLAND 2014



HAM HOCK TERRINE, celeriac, pear and walnut
PINOT NOIR, PETIT CLOS (O), MARLBOROUGH, NEW ZEALAND 2016



HALIBUT, cauliflower, caviar and champagne
GUINEVERE (VE), GUSBOURNE, KENT, ENGLAND 2013



DUCK BREAST, parsnip, confit leg and star anise
DOMAINE LA SUFFRENE (VE), BANDOL, PROVENCE, FRANCE 2015



RHUBARB PARFAIT, gin, blood orange and yoghurt
MOSCATO D ASTI, PRUNOTTO, PIEDMONT, ITALY 2017



DARK CHOCOLATE, lemon and rosemary
LATE HARVERST MALBEC (VE), SUSANA BALBO, MENDOZA, ARGENTINA 2016



PETIT FOURS

HEAD CHEF GARY JARVIS

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