

The Feast of Saint Valentine

Canapés

TAITTINGER ROSÉ, Brut Prestige
Nothing shouts romance quite like Champagne and rosé is the colour of love



Black Truffle Arancini
– tomato fondue, piperade

2022 GAVI DI GAVI, 'Vigneti Lugarara', La Giustiniana. Piedmont
A stunning Italian to accompany mouth watering tones



Clear Tomato Consommé
– crouton

2022 VALPOLICELLA, Mont Zovo, Diego Cottini. Veneto
A wonderful fun and light red that complements this partnership



Beetroot Cured Gravdlax
– Avruga caviar, whipped crème fraîche, dill blini

2022 GRÜNER VELTLINER, Loimer. Kamptal, Austria
Lively and versatile, always an attractive combination



Passion Fruit Sorbet



Halibut

– butter poached lobster tail, samphire, saffron fondant, warm tartare sauce

2022 MUSCADET, Sèvre et Maine, Sur Lie, Domaine Haut Pemions
An ideal marriage of fish and wine . . . Bliss

or

Hereford Fillet Steak

– sautéed wild mushrooms, straw potato, bone marrow butter

2021 MALBEC, Pacheco Pereda. Mendoza, Argentina
South American passion . . . fresh, juicy and very drinkable



Chocolate Delice

– salted caramel sauce, honeycomb ice cream

2021 MUSCAT DE BEAUMES DE VENISE, Domaine Durban. Rhône
Perfumed and enticing – dangerously drinkable



Coffee – Petits Fours

Chocolate Dipped Strawberry, Bailey's Chocolate Truffle,
White Chocolate Fudge, Mango Pâte de Fruit

£110 per person

£160 per person to include Wine Flight

Menu subject to changes
Please advise The Team of any food allergies