

VALENTINE'S MENU

3 courses for £40.00
wine flight available for £19.95 per person
available 12th-18th February

I STARTERS I

Picpoul de Pinet, Domaine Roquemollère, Languedoc, France, 2016

Lobster bisque

scallop ravioli & seashore vegetables

Venison carpaccio

quail egg & shallot dressing

Laverstoke Park burrata

poached rhubarb & pistachio (v)

I MAINS I

Sirloin of beef

braised short rib, smoked mash & spiced baked carrots
Humberto Canale Estate Malbec Patagonia, Argentina, 2016

Roast salmon

oyster beignet, baby leeks, Champagne & caviar sauce
Yealands Sauvignon Blanc Marlborough, NZ, 2016

Truffle gnocchi

vacherin, shaved asparagus & scorched onions (v)
Château La Croix de Queynac Bordeaux, France, 2016

I DESSERTS I

Clos Dady, Sauternes Bordeaux, France, 2013

Pear tarte tatin

vanilla ice cream
(for 2 people to share)

White chocolate & raspberry

lychee sorbet & rose water

Passion fruit soufflé

mascarpone & ginger cream

— GALLERY MESS BY —

rhubarb