

The CHEF'S TABLE

Valentines Menu

Bookings 12pm till 4pm, £70

Bookings 4pm till 9:30pm, £90

Canapés



Hors d'Oeuvres

Dived Scallop, Coquille St Jacques

Maison Joseph Drouhin Saint Veran, Burgundy, France

or

Tart, Cherry Tomato, Marjoram, Burt's Blue Ice Cream (V, Vg Available)

Domaine de Bel Air Cuvée des Papillons, Pouilly-Fumé, Loire, France

Poisson & Végétarien

Brill, Lobster Ballotine, Champagne and Poached Grape

Sabar Kéknyelű, Badacsony, Hungary

or

Leek Ballotine, Walnut Purée, Champagne and Poached Grape (V, Vg Available)

Raats Family Wines, Chenin Blanc, Polkadraai Hills, South Africa

Plat Principal

Venison Loin, Roasted, Compressed Shank, Liver and Crisp Shallot,

Chocolate Grand Veneur

Château Capbern, Cabernet Sauvignon, Medoc, France

or

Spanakopita, Almond Ricotta, Compressed Tomato, Roasted Shallot,

Port Grand Veneur (V, Vg Available)

Château Ksara Le Prieuré Rouge, Cinsault, Bekaa Valley, Lebanon

or

Tournedos Rossini (£10 supplement)

Cuvée Prestigieux Châteauneuf-du-Pape, Southern Rhone, France

Pré-Dessert

Poached Pear, Compressed Pear, Cognac Sabayon

DV by Doisy Sauterne, Bordeaux, France

Dessert

Black Current Soufflé, White Chocolate Ice Cream

Le Monferrine Moscato d'Asti Frizzante, Italy

Wine Pairing: £58.50

Non-Alcoholic Drinks Pairing: £35

WE ARE A CASHLESS RESTAURANT

On arrival, please advise a member of staff of any allergies.

We use many allergen products in our kitchens and unfortunately cannot guarantee dishes are trace free.

A discretionary 12.5% service charge will be added to your bill, this will be equally split between the whole team.