



Clos Maggiore

Valentine's Day Tasting Menu

A glass of Champagne Rosé on arrival

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Native Lobster, Devon Crab & Oscietra Caviar
Smoked Anchovies & Garden Herb Pancakes, Yuzu Mayonnaise

Marqués de Murrieta, Capellania 2014
Rioja, Spain

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Pan Roasted Les Landes Foie Gras
Poached New Season Rhubarb, Oat Biscuit, Duck Sauce

Trapet, Gewürztraminer, Beblenheim 2016
Alsace, France

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Poached Scottish Wild Turbot
Leek Fondue, Champagne Velouté & Oyster Leaves.

Somm In The Must, Grüner Veltliner, Rescued 2015
Kremstal, Austria

OR

Oven Roasted Welsh Lamb Fillet Studded with Perigord Truffle
Garden Peas & Asparagus, Lamb & Truffle Sauce

Iona, Solace, Syrah 2016
Elgin, South Africa

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Warm Coeur De Neufchatel Cheese with Truffle
Toasted Hazelnut & Fig Bread, Sweet & Sour Baby Winter Tomatoes

Domaine Macle, Macvin, NV
Jura, France

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Clos Maggiore's Bittersweet Valrhona Chocolate "Mon Chéri"
Griotte Cherries, Aged Kirsch Foam

Tezza, Recioto della Valpolicella 2015
Veneto, Italy

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Coffee & Petit Fours

**Five course menu with a glass of Champagne on arrival £145 per person,
with classic wine pairing £45 supplement.
Available for dinner from 6.30pm to 10.30pm.**

Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.

All wines are subject to vintage variation.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.

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Valentine's Day Vegetarian Périgord Truffle Tasting Menu

A glass of Champagne Rosé on arrival



Perigord Truffle & Caramelised Onion Tart

Chargrilled Tenderstem Broccoli Florets & Shaved Truffle

Domaine du Bila Haut, Occultum Lapidem 2015,

Côtes du Roussillon, France



King Edward Potato & Truffle Gnocchi

Brillat-Savarin Cheese Sauce, Shimeji & Enoki Mushrooms

Cambria Estate, Benchbreak Chardonnay 2014,

Santa Maria Valley, California, USA



Casserole of New Season Peas, Morels & Broad Beans

Chargrilled Asparagus & Black Truffle

Giant Steps, Pinot Noir 2017,

Yarra Valley, Australia



Warm Coeur De Neufchatel Cheese with Truffle

Toasted Hazelnut & Fig Bread, Sweet & Sour Baby Winter Tomatoes

Domaine Macle, Macvin NV

Jura, France



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