Valentine’s Day Tasting Menu

A glass of Champagne Rosé

Pressed Foie Gras & Quail Breast Terrine
Fig & Apricot Marmalade, Toasted Hazelnut Bread
Classic Pairing
Or Discovery Pairing

King Crab & Lobster Tortellini
Wilted Leek, Champagne Velouté & Oscietra Caviar
Classic Pairing
Or Discovery Pairing

Pan Roasted Line Caught Cornish Wild Sea Bass
New Season Morel Mushroom & Garden Pea Casserole
Classic Pairing
Or Discovery Pairing
Or
Oven Roasted & Herb Smoked Wagyu Beef
Truffle & Potato Gratin, Madeira & Truffle Sauce
Classic Pairing
Or Discovery Pairing

Goat’s Cheese & Truffle Wrapped in Crispy Vermicelli
Young Leaves & Hazelnut Vinaigrette, Banyuls Wine Reduction
Classic Pairing
Or Discovery Pairing

Roasted Piedmont Hazelnut & Amalfi Lemon Délice
Granny Smith Purée, Praline & Yuzu Ice Cream
Classic Pairing
Or Discovery Pairing

Coffee & Petit Fours

Five course menu with a glass of Champagne on arrival £175 per person,
with classic wine pairing £50 or with discovery wine pairing £100 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.
Valentine’s Day Vegetarian Périgord Truffle Tasting Menu

A glass of Champagne Rosé

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Seared Tenderstem Broccoli & Truffle Mayonnaise
Pickled Seasonal Vegetables & Truffle

Classic Pairing
Or Discovery Pairing

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King Edward Potato & Truffle Gnocchi
Brillat-Savarin Cheese Sauce, Shimeji & Enoki Mushrooms

Classic Pairing
Or Discovery Pairing

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Chargrilled Green Asparagus & Grated Truffle
New Season Morel Mushroom & Garden Pea Casserole

Classic Pairing
Or Discovery Pairing

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Goat’s Cheese & Truffle Wrapped in Crispy Vermicelli
Young Leaves & Hazelnut Vinaigrette, Banyuls Wine Reduction

Classic Pairing
Or Discovery Pairing

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Roasted Piedmont Hazelnut & Amalfi Lemon Délice
Granny Smith Purée, Praline & Yuzu Ice Cream

Classic Pairing
Or Discovery Pairing

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