



VALENTINE'S DAY VEGETARIAN TASTING MENU

Six courses £160 per person

Mature Cheddar & Balsamic Onion Tartlet

Classic Wine Pairing: Coates & Seely, Brut Reserve, Hampshire, England, NV

Premium Wine Pairing: Champagne Delamotte, Brut, France, NV

Beetroot Tarare, Horseradish Cream, Blackberries

Classic Wine Pairing: Pinot Noir, Marlborough, New Zealand, 2020

Premium Wine Pairing: Gevrey-Chambertin, Domaine Faiveley, Burgundy, France, 2018

Champagne & Jerusalem Artichoke Risotto

Classic Wine Pairing: Vouvray, Domaine Champalou, Loire Valley, France, 2020

Premium Wine Pairing: Condrieu, La Berne, Lionel Faury, Rhône Valley, France, 2018

Wild Mushroom Linguini Pasta, Black English Truffles

Classic Wine Pairing: Chardonnay, Bakestone Cellars, Napa Valley, USA, 2021

Premium Wine Pairing: Puligny-Montrachet, Domaine Pernot Belicard, Burgundy, France, 2019

Roasted Iron Bark Pumpkin, Pumpkin Seed & Barley, Cavolo Nero, Crispy Sage

Classic Wine Pairing: Château Pavie, Esprit de Pavie, Bordeaux, France, 2016

Premium Wine Pairing: Château Musar, Bekaa Valley, Lebanon, 2016

Melting Heart

Classic Wine Pairing: Château Briatte, Sauternes, Bordeaux, France, 2014

Premium Wine Pairing: Klein Constantia, Vin de Constance, Coastal Region, South Africa, 2018

Wine Pairings

Classic Tasting of 5 wines £65 per person

Premium Tasting of 5 wines £95 per person

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*