



VALENTINE'S TASTING MENU

Wednesday 14th of February 2024

Five courses £160 per person

Foraged Wild Mushroom Tart, Black Garlic, Wiltshire Truffles

Classic Wine Pairing: Chardonnay, Yalumba, Eden Valley, Australia, 2021

Premium Wine Pairing: Pinot Gris, Domaines Schlumberger, Alsace, France, 2019

Venison Tartare, Port Wine Jelly, Smoked Dressing, 'Exmoor Caviar' Royal Beluski

Classic Wine Pairing: Brouilly, Domaine Lathuilière-Gravallon, Beaujolais, France, 2022

Premium Wine Pairing: Gevrey-Chambertin, Domaine Faiveley, Burgundy, France, 2020

Scottish Halibut, Tempura Cockles, Celeriac, Monks Beard, Red Wine

Classic Wine Pairing: Viñedos Centenarios, Verdejo, Cuatros Rayas, Rueda, Spain, 2015

Premium Wine Pairing: Poggio alle Gazze dell'Ornellaia, Tenuta dell'Ornellaia, Tuscany, Italy, 2016

Hereford Fillet Beef, Beef Cheek Croquette, Beef Fat Carrot, Peppercorn Sauce

Classic Wine Pairing: Château Barrail du Blanc, Saint-Émilion Grand Cru, Bordeaux, France, 2018

Premium Wine Pairing: Châteauneuf-du-Pape, Domaine Charvin, Rhône Valley, France, 2003

White Chocolate, Yorkshire Rhubarb, Tonka Bean Pavlova

Classic Wine Pairing: Late Harvest Ortega, Linden Estate, Berkshire, UK, NV

Premium Wine Pairing: Icewine, Riesling, Inniskillin, Ontario, Canada, 2021

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.*