

Valentines Tasting Menu

Available Thursday, Friday, Saturday and Sunday

14th, 15th, 16th and 17th February, 2019

Served daily from 6.30pm to 8.30pm

Glass of Bubbles on arrival

OYSTER

Champagne Vinegar - Apple & Celery

Champagne Delamotte NV



CHICKEN

Truffle & Tarragon Terrine - Crisp Bread - Hazelnut

Carignan, Viellies Vignes, L'Ostal De Souquets, Languedoc, France, 2015



SORBET

Lemon & Yuzu Sorbet



HALIBUT

Poached - Courgette - Aubergine - Pepper

Picpoul de Pinet, Domaine Morin - Langaran, 2016



LAMB

Persilade - Peas - Onion

Monatgne St. Emillion, Ch. La Courolle, Bordeaux, 2012



WHITE CHOCOLATE

Strawberry - Prosecco - Almond

Black Muscat, Elysium, Quady, Napa Valley, USA, 2013



CHOCOLATE TRUFFLES

Served with Coffee or selection of Teas

70.00

Optional Wine Flight 30

(Wines and Cider served as 75ml. Dessert and Fortified as 50ml)

(Menu to be taken by the table)