



Valentine's Day Tasting Menu

Chef's selection of home-made canapes

Recommended wine: Pierre Mignon, Grand Reserve, Champagne NV

Curried Parsnip Soup

Sourdough, coconut flakes

Beetroot Tartare

Orange blossom, mustard yoghurt, herbs

Recommended wine: Gewurztraminer DOC, Alto Adige, Colterenzio, Italy 2023

Cornish Crab

Avocado, crisps, cucumber caviar

Recommended wine: Albarino, La Trucha, Rias Baixas, Spain 2023

Gnocchi

Wild mushroom, black truffle, mushroom sauce

Recommended wine: Pinot Noir, Mohua, Central Otago, New Zealand 2018

or

Halibut

Potato cake, beurre blanc, salmon roe

Recommended wine: Chablis, Jean Marc Brocard, France 2023

or

Beef Fillet

Honey & rosemary roasted carrot, celeriac puree, port sauce

Recommended wine: Chateau Montaguillon, Montage Saint Emilion, France 2020

Passion Fruit Cheesecake

Recommended wine: Muscat de Beaumes de Venise, Domaine de Beaumalric 2021

Assorted Chocolate Truffles



Tasting Menu - £85 per person

Matching Wines (optional) - £55 per person

