



Valentine's Day Tasting Menu

Jersey Rock Oysters

Cucumber & dill mignonette (caviar + £4.50)

Matching wine: Louis Roederer Collection 246 MV

Parsley & Lovage Soup

Wildfarmed sourdough, seaweed butter

Salt Baked Beetroot Tartare

Goat's curd, beetroot gel, crackers & nasturtium

Matching wine: Mahi Pinot Gris, New Zealand 2022

Scallops

Nduja butter, sea purslane, tomato salsa

Matching wine: By.OTT Blanc, Domaines OTT, Côtes de Provence, France 2022

Risotto

Wild mushroom, black truffle, chives & black garlic aioli

Matching wine: Pio Cesare Langhe Nebbiolo, Italy 2022

or

Lemon Sole Meunière

Preserved lemon, capers, parsley

Matching wine: Domaine Faiveley Mercuray Clos Rochette Blanc
Monopole, France 2023

or

Surf & Turf

Fillet of beef, marinated king prawns, potato foam, red wine jus

Matching wine: Le Volte dell'Ornellaia, Toscana, Italy 2023

Crème Brûlée

Fresh raspberry & pistachio madeleine

Matching wine: Sauternes Château le Juge Les Mingets, 2020 (80ml)

Assorted Chocolate Truffles



Tasting Menu - £95 per person

Matching Wines* - £65 per person (optional)

***All matching wines are exclusively selected for this event by Louis Roederer & Fine Wines.**

All glasses served in 125ml unless stated. A 12.5% discretionary service charge will be added to your bill.

