



Valentine's Day

14th February 2024

... ————— ...

£120

including a glass of
Brut, Classic Cuvée, Furleigh, Dorset, 2018

Winter truffle & Hafod pomme soufflé

Cured Chalk Stream Trout, shiso, lemon, watermelon radish

Oscietra caviar, crème fraîche, blini

'Cuvée Alexandre' Coteaux d'Aix-en-Provence Rosé, Provence, France, 2022

Hand-dived Orkney scallop, lemon thyme velouté, cucumber pearls

Chateauneuf du Pape Blanc, Vieilles Vignes, Tardieu-Laurent, 2018

Beef Wellington, truffle creamed potato, smoked bone marrow jus

La Dame de Montrose 2019

Blackcurrant sorbet, Cambridgeshire sparkling sake

Pear 'tarte tatin', Jersey milk ice-cream (*to share*)

Château de Fargues, "Lus Saluces", Sauternes, 2003

... ————— ...

Wine pairing | 80

Please let us know if you have any allergies or dietary requirements.