



ST VALENTINE'S DAY

Gourmet Dinner

**Six-course menu at £ 105.00 per person,
£ 45.00 per person additional with wine pairings
(for all the table to partake)**



Laurent Perrier, Rosé

£19.00 (125ml)

MENU

Vichyssoise

Lindisfarne oyster

Chablis, Domaine Vincent Damp, 2024 (125ml)



Confit Chicken Tortellini

morel fricassée, pancetta, black truffle sauce

Pinot Noir, Révélation, Badet-Clément, Languedoc, IGP Pays d'Oc, 2024 (125ml)



Hand-dived Scallop

satay

Riesling, Watervale, Jim Barry Wines, Clare Valley, 2024 (125ml)



Yorkshire Duck

blood orange, parkin

Côtes Du Rhône, 'Parallèle 45', Paul Jaboulet Aîné, 2024 (125ml)



Passion-fruit Martini

sorbet



French Toast

Barkham blue, walnut, watercress

Madeira, Henriques & Henriques, Bual, 15 year old (50ml)



Forced Rhubarb

stem ginger, vanilla, meringue

Classic Cuvée, Nyetimber Estate, West Sussex (125ml)



'Ethically-sourced' Coffee

petit-fours (£7.00 supplement)