

Valentine's Menu

2 courses 32 | **3 courses 38**
+ wine pairing 15.0 | + wine pairing 22.5

To Start

Pearl Barley Rissoto ve
roasted artichoke purée - artichoke crisps - truffle oil
(Paired with La Casada Pinot Grigio)

Beef Cheek Bon Bon
beef fat emulsion - potato - burnt onion purée
(Paired with Caleo Montepulciano D'Abruzzo)

Cheese Soufflé v
apple gel - pickled apple - walnuts - pomegranate
(Paired with The Cove Chenin Blanc)

Main Course

Venison GF
roasted butternut squash - mashed potato - squash purée - plum & red wine sauce
(Paired with Señora Rosa Merlot)

8oz Ribeye Steak GF
braised roscoff onion - semi-dried tomato - flat cap mushroom - mushroom ketchup
hand-cut chips - green peppercorn sauce - dressed watercress
(£12 supplement)
(Paired with Red Rock Shiraz)

Miso-Grilled Hispi Cabbage ve/GF
crispy cabbage - toasted almonds - romesco sauce
(Paired with Cramele Recas Orange Wine)

Pan Roasted Cod GF
grilled miso-glazed cabbage - mussels - dulse butter sauce
(Paired with Las Condes Chardonnay)

To Finish

Chocolate & Honeycomb v/GF
dark chocolate crèmeux - honeycomb - blackberry
(Paired with 70ml Pedro Ximenez Sherry)

Crème Brûlée v
passion fruit - shortbread - coconut
(Paired with Zinnia White Zinfandel)

Wild Berry Crumble ve/GF
wild berries - crème anglaise
(Paired with 125ml Vita Amica Prosecco)