



VALENTINE'S MENU - £79pp

WITH A PERFECT WINE PAIRING - £135PP

to start.

WOOD-FIRED POTATO BREAD WITH TRUFFLE HONEY, CHICKPEA MISO BUTTER (v*)

BLACK CHICKPEA HUMMUS WITH HERB TATBILA (gf, v*)

TUNA CEVICHE WITH ORANGE, TAMARIND & KOHLRABI (gf)

2021 Chateau d'Esclans Whispering Angel – France – Granache, Cinsault, Rolle - £14

2022 Santorini – Greece – Assyrtiko - £18.50

mezze.

HALLOUMI DOUGHNUTS WITH GOAT'S CURD, LEMON & TRUFFLE HONEY (v)

CHARCOAL GARLIC PRAWNS WITH HERITAGE TOMATOES, SMOKED SUMAC & CHILLI (gf)

CRISPY HASSELBACK ARTICHOKE WITH CAMELISED CELERIAC TAHINI,
ANCHOVIES & SPRING ONION SALSA (gf, v*)

2022 Cloudy Bay – New Zealand – Sauvignon Blanc - £15.50

2018 Macan Clasico, Rothschild/Vega Sicilia – Spain – Tempranillo - £23.50

additional course.

YELLOWTAIL CRUDO WITH PEAR & RADISH DRESSING £8pp

GRILLED OCTOPUS WITH SPICED LANGOUSTINE & CHICKPEA RAGU (gf) £11pp

mains.

choice of one

CORN-FED CHICKEN, BRAISED CABBAGE & LEEK, TRIMMING JUS (gf)

CHARCOAL SEA BASS FILLET WITH CELERIAC RAGU, LEMON OIL & CORN SHOOTS

CHARCOAL ROAST AUBERGINE WITH SPICED LENTIL RAGU & PINE NUTS (v*, gf)

2020 Joseph Drouhin Chablis – France – Chardonnay - £16.50

2012 Jean Voison, St.Emilion, Grand Cru – France – Merlot, Cabernet Franc - £18.50

additional course.

30-DAY AGED COTE DE BOEUF (gf) - £25pp

2003 Barolo Di Castiglione, Sordo – Italy – Nebbiolo - £34

ROAST TAHINI MARINATED BLACK COD FILLET (gf) - £17pp

2018 Margaux Blason d'Issan – France – Cabernet Sauvignon, Merlot, Petit Verdot - £28

sides.

BUTTER, RADICCHIO & ENDIVE LETTUCE MIX (v*,gf)

desserts.

CHOCOLATE MOUSSE (gf, v*)

2020 Entice Hattlingley-Ice Wine - England – Baccus - £16

2003 Sauska Tokaji 6 Puttonyos – Hungary - Furmint, Harslevelu - £23