



Valentine's Day Menu

'Tear & Share' Parker House Roll

Parmesan, Truffle, Honey, and Thyme



Cornish Crab Quiche

Crab Royale, Lemon, Dill, and Avruga Caviar



Dry Aged Fillet of Beef

Creamed Mushrooms, Bone Marrow Crumb, and Bourguignon Sauce



Cheese Fondue

Served with Rosemary Croutons, Dill Pickles, and Pickled Onions



The Rose

Yorkshire Rhubarb and Vanilla Bavaois, Stem Ginger and Rhubarb Sorbet

£100 per person



Wine Pairing

Gouguenheim Sparkling Malbec Rosé Extra Brut, NV

A delicate pink hue with fine, brilliant bubbles and enticing aromas of cherries and strawberries. On the palate, it is exceptionally fresh, with soft undertones and a well-balanced acidity, making each sip a delightful experience.



Muscadet de Sevre et Maine Sur Lie, des Amoureux, France 2022

Pale yellow in colour with a touch of complexity on the nose brought about by ageing on the lees. The palate is well balanced with surprisingly good weight and concentration followed by a clean, crisp finish.



Chateau Cap de Merle, Bordeaux Superieur, France, 2018

A lush, round, balanced wine with notes of dark fruit, plums and chocolate. Silky mouthfeel, generous but not overwhelming tannins, long finish with notes of espresso and anise.



Black Muscat, Elysium, Quady, Calidornie, U.S.A, 2018

The grapes used are rare, delicious expressions of the Joaquin Valley. Rich, full-bodied, perfectly balanced & unparalleled in any other Muscat. Elysium, Greek for heaven, has a rose-like aroma and lychee flavour.

£50 per person

