



Valentine's Day Menu
5 courses menu £75 - Wine pairing £55

Little Gem, stracciatella di bufala, yolk, pickled walnuts, buddha fingers

Cossy Cuvée Éclat NV, Premier Cru Brut Cossy, premier cru, Montagne de Reims
Pinot Noir, Chardonnay, Meunier | Sophie Cossy

Grilled prawns, monk's beard, chilli & citrus butter, brioche

From Down To Earth Orange 2021, Michaela Riedmüller Weine, Carnuntum, Austria
Neuburger | Michaela Riedmüller

Parisian gnocchi, melted Vacherin Mont d'Or cheese,
Fresh truffle "Tartufo nero pregiato" shavings

Cuvée d'Automne NV, Domaine de la Pinte, Arbois, Jura
Savagnin, Chardonnay | Emmanuelle Perraut

Whole roasted duck breast, backed black carrots, duck sauce

Savigny Vieilles Vignes 2021, L. Chenu & filles, Savigny-les-Beaune, Burgundy
Pinot Noir | Juliette and Caroline Chenu

Supplement: Cheese plate with quince jelly - £12

Vanilla brûlée, poached rhubarb

Moscato Selvatico 2022, L'Archetipo, Salento, Apulia, Italy
Moscato Selvatico, Muscat Red grapes | Di Benedetto Family