



VALENTINE'S DAY TASTING MENU £72

- 4 courses -

Wine Pairing £49

- 4 glasses -

Smoked Eel Tartelette

Jerusalem artichoke, horseradish cream

Pet Nat 'Micide' Ancestrale Rosato 2020, Poggio Cagnano, Tuscany, Italy

By Eleonora and Alessandro Gobetti

Scallop & Lobster Raviolo

shellfish consommé

Down To Earth Grüner Veltliner 2022, Riedmüller Weine, Carnuntum, Austria

By Michaela Riedmüller

Roasted Lamb

artichoke, spiced date purée

Astralabe 2019, Chene Bleu, Ventoux, Southern Rhone

By Nicole Rolet

Supplement: Cheeses Selection +£16

serve with crackers, chutney, walnuts and grapes

Sous Voile 'Jezebel' 2011, Château Tour Blanc, Landes, South-West France + £13 Supplement

By Sandra Kelton

Chocolate Pavé & Caramelised Vanilla Ice Cream

Pairing: **Rosé Auslese** 2022, Nibiru, Kamptal, Austria

By Julia Nather and Josef Schenter

This is a sample menu. Produces may vary upon market availability.

Please inform us of any allergies - Discretionary 13.5% hospitality charge (15% for groups of 6 or more)