



VALENTINE'S DAY MENU £78
WINE PAIRING £65

Smoked Eel Broth & Artichoke

*Oxney Classic 2019, Oxney Estate, Sussex, England
by Kristin Syltevik*

Egg Aspic

smoked beef, salmon roe, beef jelly, frisée lettuce

*Down To Earth 'Light' 2022, Riedmüller Weine, Carnuntum, Austria
By Michaela Riedmüller*

Fresh Lazio Black Truffle Risotto

*Minimus Dijon Free 2017, Craft Wine Co. Willamette Valley, Oregon, USA
By Laura Cusick*

Poularde au Vin Jaune

roasted black leg chicken, vin jaune sauce, morels, fig, ratte potato

*Poulsard 2023, Domaine Thill, Jura, France
By Bérengère and Eric Thill*

Optional 36 month comté reserve +£14 supplement

*Sous Voile 'Jezebel' 2011, Château Tour Blanc, Landes, South-West France + £12
By Sandra Kelton*

Apple Cake & Chai Ice Cream

*'Sunset' NV Honey Wine, Loxwood, Sussex, England
By Emily Lambert*

*Produces and wine vintages may vary upon availability. Please inform us of any allergies
Discretionary 13.5% hospitality charge (15% for groups of 6 or more)*