



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

Grilled artichoke skewer, pickled Guindilla chilli pepper, smoked Ricotta

**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 Perigord truffle

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

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