



**VALENTINE'S DAY SET MENU £50**  
**WINE PAIRING £40**

**AMUSE-BOUCHES**

**Squid ink tart, crab & avocado**  
(vegetarian option: Sage leaves tempura with candied lemon & truffle ricotta)

**Beetroot pesto & Brie de Maux French toast**

*Pairing: Globules Roses 2020, Pet-Nat, Domaine Mélaric, AOC Saumur, France*  
*Made by: Melanie Hunin and Aymeric Hillaire*

**STARTER**

**Roasted cauliflower purée, baby seasonal veggies, barley and hazelnuts crumble**

*Pairing: Ma Garance Voyageuse 2020, Les Terres Bleues, Loire, France*  
*Made by: Xaviere Hardy*

**MAIN**

**Cod, Beurre blanc sauce, salmon roe, confit leek, crispy potatoes and nori salt**  
(vegetarian option: salt baked celeriac, garlic sauce, confit leek, crispy potatoes and hazelnut powder)

*Pairing: Bourgogne Cotes Salines 2020, Domaine Gueguen, Burgundy, France*  
*Made by: Céline and Frédéric Gueguen*

**DESSERT**

**Tatin tart for 2, homemade Vanilla ice-cream and streusel**

*Pairing: Moscato d'Asti Lumine 2021, Ca 'D'Gal, Asti, Piemont, Italy*  
*Made by: Mr and Mrs Boido*

**PETIT FOUR**

**Chocolate & buckwheat croquette**