

VALENTINES TASTING MENU

Canapes and Champagne on arrival

AMUSE BOUCHE

Asparagus wrapped in prosciutto, cured egg yolk sauce
Or
Grilled asparagus with spring truffle, cured egg yolk sauce (V)

TO FOLLOW

Grilled artichokes, tomato and herb fregola, Bloody Mary consommé (V)

FISH

Local seafood platter to share – Local scallops and Chancre crab, grilled prawns, smoked salmon with garlic aioli and fresh lemon
Or
Local vegetable fritto misto to share, sun blushed tomato and olive tapenade and garlic aioli and fresh lemon (V)

MAIN COURSE

Chateaubriand au poivre, Dauphinoise potato, confit shallot, petit pois al a France
Or
Hen of the Woods au poivre, Dauphinoise potato, confit shallot, petit pois al a France (V)

DESSERT

Dark chocolate, caramel and strawberry ice cream bombe to share

£150.00 Per couple

WINE PARING
£40.00 Each

We respectfully request that the entire table dines from either of the tasting menus or à la carte.

*Hand*PICKED
HOTELS

This is a sample menu. Prices and dishes correct at time of publishing.
A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.. Adults need around 2000 kcal per day.

Valentine's Menu Wine Pairing

Valdivieso Sauvignon Blanc –

Citrus gooseberry aromas with a steely mineral quality picking out the herbaceous asparagus

Glass 125ml £7.00

Domaine Fichet Macon Villages Crepillonne-

With a medium to full body it holds its own against the asparagus, the high acidity will sweeten the saltiness of the prosciutto.

Glass 125m £7.50

Azure Mirabeau, Cotes de Provence Rose –

The citrus flavours help with the high acidity allowing the wine to cut through the oil-based elements of the dish.

Glass 125ml £8.00

BRUNO PAILLARD, PREMIÈRE CUVÉE ROSÉ BRUT –

Fresh strawberry and cherry with a crisp finish.

Glass 125ml £18.00

Ruinart Champagne Blanc de Blanc -

Balancing tension with roundness, the enveloping structure is highlighted by fresh aromas of ripe citrus and tropical fruit. With a long and delicate finale.

Glass 125ml £22.50

Paul Jaboulet Aine Crozes Hermatage Les Jalet -

This peppered full-bodied wine with high tannins can cut through the richness of the dish but not so that it overwhelms the bold flavours of chateaubriand.

Glass 125ml £11.00

Villa Saletta Saletta Giulia –

Notes of spice and toasted oak allows this full-bodied wine to cut through the richness of the dish, allowing it to have its lingering distinct finish.

Glass 125ml £10.00

Catena Malbec –

The earthy mineral note's from the tertiary flavours gives the wine an exceptional length enhancing the natural umami flavourings of the dis.

Glass 125ml £8.00