

Valentines

Vegetarian Six Course Tasting Menu

£89.00 p.p.

Pairing Wine Selection £39.00 p.p.

Amuse-bouche

Baron De Mark Gobbilard Champagne (125ml)
the perfect way to start any evening

Carrot Salad with Caraway and Coriander Vinaigrette

Domaine Roquemolliere, Picpoul de Pinet (125ml)
A well rounded and fruity wine to savour

Wild Mushroom with Goat Cheese and Black Crowdie Mousse

Boreham Wood Sauvignon Blanc (125ml)
The slight acidity counters cuts the tarragon cream brining out the wild
mushroom flavours

Homemade Champagne and Passionfruit Sorbet

Butternut Squash Ravioli,
in a Borlotti Bean Cream Sauce
topped with Toasted Hazelnuts and Sage

Trouchard (125ml)

This Californian Merlot is smooth with rich flavours and an elegant finish

Pear and Apple Blossom Tart

Highland Park 12yo Single Malt Whisky (25ml)
a smooth rich fruit cake flavour, with just enough punch