

Valentines

Six Course Tasting Menu

£89.00 p.p.

Pairing Wine Selection £39.00 p.p.

Rose Champagne Oyster

Baron De Mark Gobbilard Champagne (125ml)

the perfect way to start any evening

Roast Loin of Venison

with Celeriac Pannan Cotta and Redcurrant Gel

Big Earl Tempranillo (125ml)

A smooth, balanced wine full of jammy flavours

Lemon Sole and Langoustine with Citrus Salad

Man Family Wines Chenin Blanc (125ml)

This crisp white has just a touch of sharpness without overwhelming dish

Chef's Homemade Coconut Sorbet

Beef Wellington

with Roast Shallots and Truffle Creamed Potato

Santero Malbec (125ml)

This wine has a rich flavour and long finish to compliment but
not overpower your duck

Pear and Apple Blossom Tart

Highland Park 12yo Single Malt Whisky (25ml)

a smooth rich fruit cake flavour, with just enough punch
to cut the sweetness of the dessert