



Drinks between courses

Apertif*

*RK vodka cardamom rose syrup
lime juice and merchants heart
hibiscus tonic
garnished with crushed
cardamom, rose buds,
pomegranate seeds, rosemary
sprig*

Pierre Bertrand Premier Cru Brut

NV, Champagne 12.0%

*Deep golden hue, fresh, floral, and
wonderfully peachy on the nose.
Explosively juicy and lush. A cracking
Champagne, rated 'Exceptional' by
Decanter Magazine.*

Montagny 1er Cru 2017. Vignerons de Buxy, Burgundy

13.5%

*A rich, floral and fruity wine with
mineral hints and lemon overtones.
Full-bodied with amazing finesse and
delicate aromas.*

Cantine Volpi Moscato 2018 Piemonte Italy, 5.5%

*A bright and fresh sparkling dessert wine.
Light bodied with delicate sweetness
balanced perfectly with gentle acidity.
Loves meringue and fresh fruit!*

*subject to change

Chefs Valentines Night Tasting Menu

Friday 14 February at 8pm

£69.95 pp

Amuse Bouche

Smoked lobster bisque **C**
with Pernod spherification

Starter

Native oyster **C**
served with shallots foam

Middle Course

Champagne & Parmesan Risotto **C V**
served with liquid nitrogen rose

Main Course

Butter & tarragon sous-vide lobster tail **C**
served with heritage baby vegetables,
saffron new potatoes & lobster sauce

Dessert

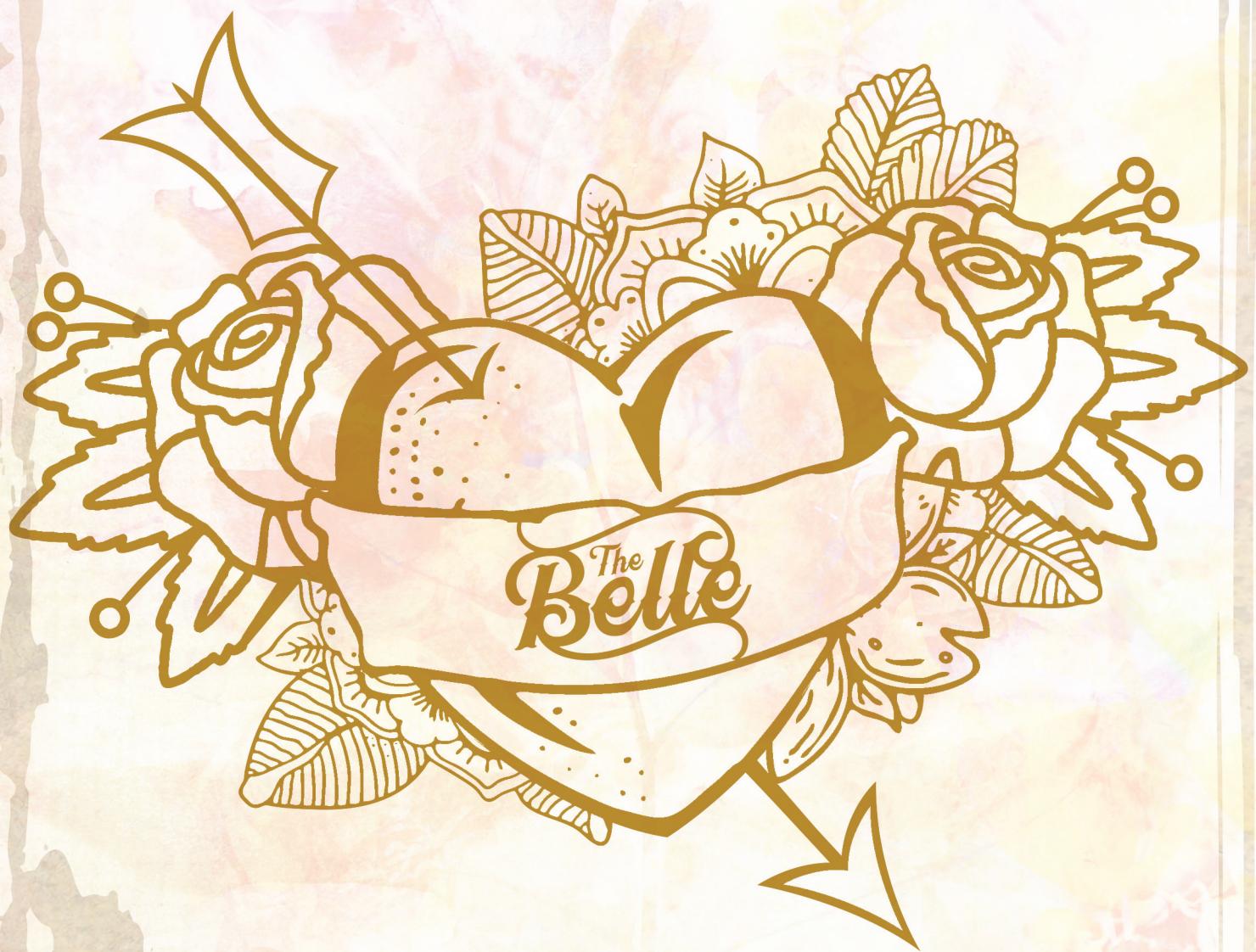
Liquid fruit salad **C V**
with Italian meringue, popping candy,
pistachio sponge & chocolate covered
strawberry

V = Suitable for vegetarian **VG** = Suitable for vegan **C** = Celiac

A selection of our dishes can be adjusted to suit most dietary requirements.
Please ask your server if you have any allergens that you would like us to cater for.
Our hand cut chips can be cooked in either vegetable oil or beef dripping.

Dog Friendly
All week doggy roast £3.95 Beef Bones £1.50





The
Belle