



### 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 gentile 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



