



Valentine's Day Sampler Menu

Nyetimber Rosé, Sussex, England NV

or

APHRODITE

white chocolate, grapefruit,
gin, cinnamon, rhubarb,
fenugreek, ginseng

EROS

Almond, artichoke,
rum, honey, banana, dark
chocolate, chilli



Raw diver scallop

white asparagus, lime, pumpkin seed crumble

Redoma Branco, Niepoort, Douro, Portugal 2016

Foie gras

dashi glaze, pickled pear, pain d'épice

Apasionado, José Pariente, Rueda 2015

Halibut

Champagne & oyster, kale

Grüner Veltliner, Weingut Stadt Krems, Kremstal, Austria 2016

Slow cooked venison loin

wasabi, red wine, ginger

Barbaresco, Castello di Verduno, Piemonte, Italy 2015

Optional selection of cheese (10.5 supplement)

Apple & pomegranate

red rose granité

70% chocolate

Passion fruit, spiced sea salt

Maury Rouge, Domaine de Fagayra, Languedoc-Roussillon, France 2015

Food 90 (incl. aperitif)

Classic Wine 58

Premium Wine 78

Discretionary service charge of 12.5%

Please ask a member of management for further information
on ingredients in our food which contain allergens