

# Valentine's Day

	BE MY VALENTINE
FIRST COURSE	TANDOORI CHICKEN TIKKA, MANGO LASSI, MINI POPPADOMS, MINT CHUTNEY TAITTINGER PRESTIGE ROSÉ   NV - FRANCE
SECOND COURSE	STAR ANISE INFUSED PIGEON BREAST, SCOTCH QUAIL EGG, KALAMANSI GEL PINOT NOIR, PHILIP SHAW, THE WIRE WALKER   2015 - AUSTRALIA
THIRD COURSE	BEETROOT, GOATS CHEESE & WALNUTS, GIROLLES, HERITAGE BEETROOT SORBET DOMINIO DEL PLATA, TORRONTÉS, CRIOS   2017 - ARGENTINA
FOURTH COURSE	MINT & HONEY INFUSED TANDOORI MONKFISH, CRAB MEAT BONBON, ORANGE MOILEE SAUCE POUILLY FUISSE, DOUDET-NAUDIN   2016 - FRANCE
FIFTH COURSE	GRILLED SHEELIN BEEF FILLET, CONFIT BEEF CHEEKS, JERSEY KALE, CHILLI GARLIC NAAN, CASSIA BARK JUS M.M.M., THER BERNARD SERIES   2016 - SOUTH AFRICA
PRE-DESSERT	CARPACCIO OF PEARS, CHAMPAGNE SABAYON, ALMOND STREUSEL
DESSERT	VALRHONA IVOIRE, COCONUT & RASPBERRY DELICE RIESLING, ICE WINE, PELLER ESTATE   2012 - CANADA

PRICE PER COUPLE

£160 FOOD ONLY | £240 WITH WINE | £300 WITH FOOD, WINE & OVERNIGHT STAY WITH BREAKFAST

PRICE INCLUDES CHAMPAGNE ON ARRIVAL AND A ROSE FOR THE ONE YOU LOVE



PLEASE INFORM YOUR HEAD WAITER ABOUT ANY DIETARY REQUIREMENTS OR ALLERGIES YOU MAY HAVE UPON ORDERING  
A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS | ALL PRICES ARE INCL. OF THE CURRENT GOODS & SERVICES TAX  
OFFER AVAILABLE ONLY ON 14/15/16 FEBRUARY 2019