

# Valentine's Day Menu

Jersey Rock Oyster

Citrus dressing

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45-Day Aged Angus Beef Tartare

Cured egg yolk, pink fir crisps

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Honey Glazed Celeriac

Pickled shimeji, hazelnuts, caviar

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Hand Dived Orkney Scallops

Cauliflower mushroom, aged balsamic, crispy chicken skin

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Roasted Cumbria Duck Breast

Parsley root, lavender, blackcurrant

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Champagne Granita

Yorkshire rhubarb

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Guanaja Chocolate Crèmeux

Blood orange, Maldon sea salt

*£149 per guest*

Adults need around 2000 Kcal a day. All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

*Classic Wine Pairing £80 per person*

Raisins Gaulois, Marcel Lapierre - France 2023

Sylvaner, Pierre Frick 'Bergweingarten' - France 2012

Vouvray Sec, Domaine Champalou - France 2022

Rioja Reserva, Roda - Spain 2016

Taylor's 10 Year Old Tawny - Portugal NV

*Premium Wine Pairing £150 per person*

Terroir Al Limit Soc. Lda. 'Terra de Cuques Negre' - Spain 2018

Château Musar Blanc - Lebanon 2017

Chardonnay 'Charles Ranch', Raen Fort Ross Seaview - USA 2019

Côte Rôtie 'Colline De Couzou', Domaine Bonnefond - France 2017

Château Guiraud 1er Cru Classé Sauternes - France 2005

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