

Local & Wild

Valentine's Day Tasting Menu

£68 per person

£45 matching wine flight

AAA MALDON OYSTER, SHALLOT &, APPLE VINAIGRETTE

MUSHROOM MARMITE ECLAIR, CONFIT EGG YOLK, CORNICHON
THYME TAPIOCA CRACKER, ONION ASH, MONTGOMERY'S CHEDDAR
TREALED CURED TAMWORTH PORK, HONEY & MUSTARD CRISPBREAD
Nutty Brut, Nutbourne, Sussex, England

LANGOUSTINES, LEMON VERBENA GEL, WHEY BISQUE, SEAWEED,
POTATO PUFFS, ENGLISH CAVIAR
Nutbourne Bacchus, Sussex, England

RABBIT CUTLETS, 3 CORNERED GARLIC, CELERIAC,
BEETROOT PICKLED ONIONS, MUSTARD MADEIRA SAUCE

PARSLEY LINGUINE, QUICKES GOATS CHEESE, BLACK WINTER TRUFFLE
Puligny-Montrachet, 2014, Burgundy, France

TEMPURA DUCK HEARTS, BACON JAM, CRACKLING,
RED WINE LENTILS, LOVAGE
Pernand Vergelesse, 2012, Burgundy, France

FALLOW DEER, ONION SQUASH, WINTER PURSLANE, HAZELNUT, HONEY JUS
Cascina Fontana, Barbera D'alba, 2014, Piedmont, Italy

BLACK AND WHITE CHOCOLATE RHUBARB
BRITISH SEED FLORENTINE
Tokaji, Oremus, 2014, Hungary