

VALENTINES DAY
Tasting Menu £68
Matching Wine Flight £45

MUSHROOM MARMITE, CONFIT EGG YOLK ECLAIR
MALDON OYSTER, FENNEL, SHALLOT
THYME TAPIOCA CRACKER, WINTER ONION ASH, MONTGOMERY
CHEDDAR
TREACLE CURED TAMWORTH PORK, HONEY & MUSTARD CRISP BREAD
Nutty Vintage, Nutbourne, Sussex, England

LANGOSTINES, LEMON VERBENA GEL, WHEY BISQUE, SEAWEED,
POTATO PUFFS, ENGLISH CAVIAR

RABBIT CUTLETS, 3 CORNERED GARLIC, CELARIAC, BEETROOT PICKLED
ONIONS, MUSTARD MADEIRA SAUCE
Nutbourne Bacchus, Sussex, England

PARSLEY LINGUINE, QUICKES GOAT'S CHEESE, BLACK WINTER TRUFFLE
Puligny-Montrachet, 2014, Burgundy, France

TEMPURA DUCK HEARTS, BACON JAM, CRACKLING, RED WINE LENTILS,
LOVAGE
Pinot Noir, Dog Point, 201, Marlborough, New Zealand

FALLOW DEER, ONION SQUASH, WINTER PURSLANE, HAZLENUT, HONEY
JUS
Santeney Beauregard 1er Cru, 2014, Burgundy, France

BLACK AND WHITE CHOCOLATE, FORCED RHUBARB
BRITISH SEED FLORENTINE
Les Lions du Suduirat, 2015, Sauternes, France

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.