



Valentine's Tasting Menu

BY MICHAEL CARTER

Colchester Oyster

pickled cucumber, caviar, champagne jelly

Terrine of Foie Gras

Yorkshire rhubarb, pistachio, ginger bread

Isle of Mull Scallops & Langoustines

shellfish tortellini, spiced cappuccino

Loin of Denham Estate Venison

roasted pumpkin, truffle, Madeira

British & Continental artisan cheese

from "La Fromagerie" (£5 supplement)

Peach Bellini

rose water jelly

White Chocolate Parfait

sugared almonds, cherries & kirsh

Organic Coffee or Loose Leaf Tea

hand made chocolates

£79.00 per person including a glass of Taittinger rosé, N.V

Finish off your romantic evening with a Grand Prix red rose delivered to your table. Single rose £5, half dozen £30, dozen £60.

A discretionary 12.5% service charge will be added to all bills, VAT inclusive. Please advise a member of the team should you have any dietary requirements or allergies.