

VALENTINE MENU (VEG)

Only served February 14th

TRUFFLE TOAST

Parmesan - Polenta - Truffle - Pickled celeriac

S.A. Brut Souvrain, Henriot

Champagne, France

BRAISED KOHLRABI

Lemon condiment - Jalapeno oil - Buttermilk dressing

2023 Riesling Sauvage, Georg Breuer

Rheingau, Germany

BEETROOT WELLINGTON

Truffle jus - Roscoff onion puree - Potato puree - Carrots

2017 Rochemorin, Château de Rochemorin

Bordeaux, France

CHOCOLATE MOUSSE

Raspberry & beetroot cream - Elderflower gel

Selection of coffee or tea

SET MENU 895
WINE PACKAGE 585



Please inform our staff for any allergies or dietary requirements upon arrival.