

VALENTINES TASTING MENU SAMPLE

£165 per person including glass of Veuve Clicquot Rosé, NV
Wine pairing £85pp Cocktail pairing £65pp

SNACKS

Sourdough bread, Guinness butter
Native Oyster, blood orange, cucumber
Smoked duck
Pumpkin cappuccino
Taco

CORNISH CRAB

Triple cooked chips, Scotch bonnet mayo
Chablis 1er Cru Beauroy, Domaine Theodore de Vaucharnes, Burgundy, France, 2019
Bush Tea (Beefeater 24 Gin, green Chartreuse, lemongrass foam)

STUFFED LAMB

Dumpling, spring onion, pickle capers
Tenuta Fertuna, Maremma, Tuscany, Italy, 2016
Aged Negroni (Beefeater 24 Gin, Campari, vermouth di Torino)

WAGYU STRIP LOIN

Salt baked celeriac, truffle lasagne
Penfolds Bin 407 Cabernet Sauvignon, South Australia, Australia, 2019
Primrose Hill (Calvados, St German liqueur, white grape & apricot soda)

PRE-DESSERT

Sea buckthorn, sour cherry

BROWN BUTTER SHORTBREAD

White chocolate, pomegranate, Prosecco jelly
Tokaji 5 Puttonyos, Sauska, Tokaj, Hungary, 2019
Fenchurch Café (Coffee filtered Cognac, Cacao Blanc, Montenegro, Tonka bean)

PETIT FOUR

Confit sorrel & passion fruit

A discretionary service charge of 13.5% will be added to your bill. All prices include VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.

MANAGED BY RHC.