

Valentine's Evening

7-COURSE MENU £75PP WINE PAIRING AVAILABLE FOR AN ADDITIONAL £40PP

Available from 5pm onwards, Wednesday 14th February



TEAR 'N' SHARE BROWN BUTTER BRIOCHE

Caramelised Roscoff Onion, Mont 'dor and Sage "Fondue"

OYSTER "ON ICE"

English Sparkling Wine Granita, Pickled Cucumber, Coastal Pickings

Hattingley Blanc De Blanc, England 100ml

JERUSALEM ARTICHOKE VELOUTÉ

Winter Truffle, Aged Madeira, Salted Cracked Hazelnuts

Amontillado Sherry, Spain 50ml

Y.M.R "BOUILLABAISSE" OF NORTH SEA PRODUCE

Sourdough Croute Roasted Hake, Herb Crumbed Lobster "Scampi," Steamed Mussels, Melting Potted Brown Shrimps, Nutmeg Buttered Spinach, Bouillabaisse Sauce, Brown Crab Rouille

Pouilly Fume Chateau Favray France 125ml

ROAST FILLET OF YORKSHIRE BEEF

Minster Mushrooms, Duck Liver and Port Parfait, Dripping "Rosti" and Carrot, Aged Madeira Juices

Marie Antoinette, Corbieres, France 125ml

FORCED YORKSHIRE RHUBARB "CHEESECAKE"

Whipped Mascarpone, Ginger Parkin Crumb, Blood Orange Jelly

Zibibbo, Tenute Orestiadi, Italy 75ml

MANJARI 64% CHOCOLATE AND HAZELNUT PRALINE FONDANT

Salted Caramel, Passion Fruit Ice Cream

10 YO Tawny Port, Portugal 50ml

*Note this is the **only** available menu from 5pm onwards on 14th February. Each booking is allocated a two-hour duration. £30pp deposit required.

