

♥ Valentine's Day Tasting Menu ♥

10 Courses £79pp
Optional Wine Pairing £70

Carlingford Oyster

Forced Yorkshire Rhubarb Mignonette, White Balsamic, Bronze Fennel
Hattingley Valley, Blanc de Blanc, Hampshire, England 75ml

Crayfish & Lime Croquette

Garden Pea & Lemongrass Sauce, Spring Onion & Chilli Salad,
Coriander Seedlings
QL Flowers, Vinho Verde, Lixa, Portugal 75ml

Cauliflower Cheese Velouté

Egg 'n' Soldier, Yolk Jam, Kale & York Ham Crisps
Fairfields Estate, Sauvignon Blanc, Marlborough, NZ 100ml

Breaded Coley Fillet

Parsley & Garlic Butter, Celeriac Remoulade, Pickled Clams, Sea Herbs, Capers
Planeta, La Segreta, Sicily, Italy 100ml---

Lamb "Navarin" Pie

Early Spring Vegetables, Baby Potatoes, Pesto Juices
De Martino, Carmenere, Maipo, Chile 125ml

Surf 'n' Turf

Yorkshire Reared Beef Fillet, ½ Butter Poached Lobster Tail,
Vichy Carrot, Three Peppercorn Sauce
Puente de Salceda, Rioja Reserva, Spain 125ml

Yorkshire Curd Tart

Forced Rhubarb, Lemon Balm
Love By Leoubé, Provence, France 75ml

Dark Chocolate Delice

Salted Caramel Sauce, Madagascan Vanilla Crème Fraiche,
Brandy Snap, Hazelnut Crumble
Late Harvest Malbec, Susana Balbo, Mendoza, Argentina 50ml

Truffled Tunworth

Traditional Fruit Cake, Pickled Walnut & Watercress Salad
Bella Luna, Amontialdo, Jerez, Spain 50ml

Sweet Treats

Blood Orange & Beetroot Pâte de Fruit, Fennel Sugar
Whitby Rum & Raisin Fudge