



Valentine's menu  
£55 *with wine pairings*  
£35 *without*

## FIRST COURSE

Pimento cheese  
*grape & mint salsa, sourdough toast*  
*Domaine Mittnacht Gewürtzraminer, 2014*

Devon crab & crayfish salad  
*avocado, mango, watercress*  
*Muscadet Sèvre-et-Maine Sur Lie, 2014*

Aged hanger steak  
*baba ganoush, crispy shallots,  
balsamic reduction*  
*Buil y Gine "Gine Gine" Priorat, 2013*

## SECOND COURSE

Roasted pumpkin  
*marinated feta, pickled red chilli,  
peanut butter sauce*  
*Nostris Pinot Noir, 2016*

Pistachio-crust cod  
*cauliflower, black olive tapenade*  
*Celler Del Roure "Cullerot", 2013*

Slow-roasted  
Middle White pork belly  
*black pudding & potato gratin,  
plum sauce*  
*Holly's Garden Pinot Gris, 2015*

## DESSERT

*no need to choose - you get a platter including all three*  
*Ariyanas Moscatel, 2007 & Graham's LBV Port, 2009*

Lemon posset  
*raspberry coulis, shortbread*

Flourless chocolate cake  
*crème fraîche*

European cheese  
*crackers, grapes, chutney*

Please let us know if you have any allergies or intolerances. We are happy to provide you with any information you need.

A suggested gratuity of 12.5% will be added to your bill. This is voluntary & need not be paid if you feel service was unsatisfactory.