



28-50

WINE WORKSHOP & KITCHEN



Valentine's Day Menu

Includes a glass of Ayala champagne

£59.95 per person

Amuse-Bouche

Canapé froid & Canapé chaud

Bread & butter

Starters

Scallops

Parsnip purée, Granny Smith apple & beurre blanc

Baked Goat's Cheese (V)

Poached pear, hazelnut & blood orange

Baby Artichoke (VG)

Jerusalem artichoke purée, chicory & truffle dressing

Mains

Beef Fillet

Pomme purée, baby carrots & perigueux sauce

Seared Tuna

Bok choy, Chinese cabbage & Asian broth

Baked Celeriac (VG)

Enoki tempura, kale, pumpkin seeds, & cep velouté

Desserts

Chocolate Choux

Chocolate diplomat, banana & passion fruit sorbet

Valentine's Eton Mess

Vanilla cream, rhubarb & raspberry meringue

Red Wine Poached Pear (VG)

Chantilly & toasted almond

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen allergens is available on request, however we are unable to provide information on other allergens.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.