

Valentine's Day Menu

Thursday 14th February 2019

Starters

Gin & tonic cured Scottish Salmon with an avocado puree and tempura dill

Wine Pairing: San Marzano Verdeca – Apulia, Italy.

Duck and smoked pancetta croquettes with cherry and almonds

Wine Pairing: Ernst Gouws Pinotage – Stellenbosch, South Africa

Wild mushroom and halloumi stuffed aubergine with a pimento pepper coulis

Wine Pairing: Weingut Rabl, Gruner Veltliner– Kamptal, Austria

Mains

Pan fried seabass fillet with saffron potatoes and a seafood consommé

Wine Pairing: Domaine Ellevin Chablis – Burgundy, France

Centre cut fillet of beef wellington with thyme pommes boulangere, seasonal vegetables and a wild mushroom sauce

(£8 supplement)

Wine Pairing: San Marzano Anniversario 62, Primitivo Di Manduria Riserva – Apulia, Italy

Chicken Boudin blanc with creamed potatoes and a cockaleekie sauce

Wine Pairing: Berton 'Foundstone' unoaked Chardonnay - Australia

Indian Spiced lentil and chickpea falafel, pineapple concasse & seasonal greens (V, Vg)

Wine Pairing: Saint Clair 'Tuatara Bay' Pinot Noir – Marlborough, New Zealand

Desserts

Chocolate & Hazelnut delice with a honey combe crumb

Wine Pairing: Chateau de Suduiraut, Sauternes – Bordeaux, France

Passionfruit panna cotta

Wine Pairing: Boekenhoutskloof Noble Late Harvest – Western Cape, South Africa

Selection of Bath Soft cheeses

Wine Pairing: Barros 10 year old Tawny Port – Douro, Portugal

£38 per head

£55 per head with wine pairing