

w i n e p r e s s

Valentines Menu

Tour de Belfort Sparkling Rose

Magic's amuse bouche

Boulangere of swede and Norfolk Dapple, duo of leek, carrot, smoked beetroot

Winbirri Bacchus, Norfolk

Smoked salmon tartare, avocado purée, radish, cucumber, calamansi caviar

Organic Lugana, Marangona, Italy

**Venison loin, bone marrow mash, chestnut & tarragon fricasee, tarragon oil,
mushrooms, glazed shallots, jus**

Monastrell/Syrah/Petit Verdot "Don Baffo" Ego Bodegas, Spain

Chef's sorbet

**Cornish Yarg, grape and thyme compote, salt bake golden beetroot, celery,
crackers (£5 supplement)**

**Pistachio and cardamom cake, rhubarb assiette, white chocolate and matcha
cremeux**

Haut Mouleyre Cadillac

Petits fours

£72.50



If you suffer from any food allergies, please inform a member of staff
as we have additional information and options for you.