

## Valentine's Day 2020 £65pp (with Wine Flight £115pp)

### Signature ~ Expedition

#### Soft Shell Crab ~ String Hoppers

Shallots, aubergine, lemongrass  
(Jacquart, Mosaique Signature Brut, Reims, Champagne)



#### Mackerel ~ Coriander Caviar

Tomato, onion jam, raw mango  
(Trimbach, Riesling, Alsace, France)



#### Chicken ~ Lentil

Tandoori chop, tomato kachumber, salad  
(Ramon Bilbao, Tempranillo, Reserva, Rioja, Spain)



#### Sea Bass ~ Mappas

Pan-seared, curry leaf, coconut  
(MacMurray Vineyards, Pinot Noir, California, USA)

Or

#### Venison ~ Green Peppercorns

Slow cooked, fennel, yoghurt, paratha  
(Château Lachesnaye, Haut-Médoc, France)

#### Served with Black Lentils, Rice & Breads



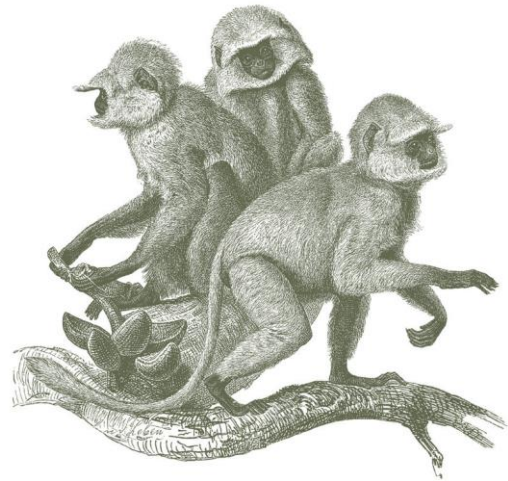
#### Chocolate ~ Rose

Pistachio, soil, meringue  
(Maury Grenat, Mas Mudigliza, Languedoc, France)

Or

#### Bhappa Doi ~ Raspberry

Steamed yoghurt, tuile, chutney  
(Sauternes, Château Roumieu, Bordeaux, France)



### Vegetarian ~ Expedition

#### Rice ~ Eggplant

Dumpling, chutney, pickle, curry leaf  
(Jacquart, Mosaique Rosé, Reims, Champagne)



#### Cauliflower ~ Khasta

Tandoori phool, filo parcel, chutney  
(Ktima Biblia Chora, Areti, Assyrtiko, Kavala, Greece)



#### Paneer ~ Makkai

Cottage cheese, kaffir lime leaf, sweetcorn  
(Ultimate Provence Rose, Cote de Provence, France)



#### Truffle ~ Goji Berries

Basmati rice, wild mushrooms, fried onions  
(MacMurray Vineyards, Pinot Noir, California, USA)

or

#### Lotus Stems ~ Kale

Dumplings, sautéed kale, vine tomato  
(Coudoulet de Beaucastle, Famille Perrin, Rhone, France)

#### Served with Black Lentils, Rice & Breads



#### Chocolate ~ Rose

Pistachio, soil, meringue  
(Maury Grenat, Mas Mudigliza, Languedoc, France)

Or

#### Bhappa Doi ~ Raspberry

Steamed yoghurt, tuile, chutney  
(Sauternes, Château Roumieu, Bordeaux, France)

A la Carte Menu is not available on Valentine's Day.

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Our standard wine measure is 100ml per course and 50ml for dessert.

Prices include VAT. A discretionary service charge of 12.5% applies.