



ST VALENTINE'S ***GOURMET DINNER MENU***

Tasting Menu - £105.00 per person
Wine pairing - £45.00 per person

Lindisfarne Oysters
Nam Jim



Beef Carpaccio
rocket, parmesan, frickles
Chardonnay, Gran Reserva, Morandé, Casablanca, Chile, 2021 (125ml)



Lobster Agnolotti
squid ink, coconut, lime, lemongrass
Crémant de Loire Rosé, Domaine Langlois-Château, Brut, NV (125ml)



Champagne Sorbet
sloe gin granita



Venison Loin
Mmorel fricassée, truffle emulsion, spring greens
Côtes Du Rhône, Vignobles Gonnet, 2022 (125ml)



Tomlinson's Rhubarb
pain d'épice
Noble Riesling, Godfrey's Creek Reserve, Saint Clair, Marlborough, 2023 (70ml)



Tumaco 85% Dark Chocolate
blood orange, caramel
Warre's Otima, 10 year old Tawny (70ml)



'Ethically sourced' Coffee or Tea, fudge (supplement £7.00)

ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

**SPECIAL DIETS, ALLERGIES
AND GENETICALLY MODIFIED FOOD:**

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.